

Idle Hour **COOK** *Book*
FOR
"C" MODEL
RANGES

—with six different cooking units: 1) speedy top burners, 2) In-A-Top broiler, 3) In-A-Top griddle, 4) 3-way oven, 5) Thermowell, 6) Thermobaker to make an extra oven of the Thermowell for "cooking with the gas turned *off*".

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2464 N. Meridian St.
Indianapolis, Ind.
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Form CB-15

Chambers®

THE
ORIGINAL
INSULATED
RANGE



Cooks with the gas turned OFF!®

THE OVEN



The Oven is *completely* insulated on top, bottom, front, back and sides. It heats quickly, bakes evenly, uses a minimum of gas. It is a 3-Way Oven: 1) high speed, 2) low temperature, 3) Retained-Heat Oven. It comes up to high temperatures rapidly. It maintains low temperatures accurately.

In addition, its remarkable construction permits you to turn off the gas entirely after a short gas-on period. Food finishes cooking on stored heat, and is done in the usual length of time. But meat, and many vegetables and desserts can be left in the Chambers Oven much longer, and still be hot and tasty. The Oven becomes a sealed warming closet at the end of the actual cooking time. You can cook from meal to meal, at your own convenience, when you "cook with the gas turned *off*"; nothing can burn or scorch.

Set your Chambers Oven Heat Control (thermostat) at 500 for most meats, poultry, fish and vegetables. Light your Oven, and burn the gas 10 minutes; this is called the "preheat". Then put in the food and follow the gas-on and gas-off (retained heat) instructions given on the cooking chart, page 5. Notice that you burn the gas only about 5 to 7 minutes for each pound of meat plus "preheat"; even less for large roasts. Or figure about 10 minutes of gas for each hour of cooking, plus the "preheat" time.

You can start from a cold Oven, if you prefer. Simply use the gas-on time given for your roast on the time chart, plus 5 minutes extra, because there is no preheating; then follow the retained-heat instructions of the chart. When meat has been seared on a top burner, it should go into a preheated Oven.

You can do low temperature cooking with the gas on all the time in your Chambers Oven, because it cooks beautifully "with the gas turned *on*" too. But the juicy tenderness of retained-heat roasting is something Chambers Range users brag about.

To make your meals more delicious, save time, labor, fuel, and even food itself, you will want to "cook with the gas turned *off*" morning, noon and night.

BASIC RECIPE FOR ROASTING MEAT AND POULTRY

Roast (3 pounds and up) Pepper $\frac{1}{2}$ teaspoon salt per pound

Set Chambers Oven at 500 and preheat for 10 minutes. Rub meat with seasonings; place in roaster; and put meat, uncovered, into preheated Oven. Leave uncovered 10 to 20 minutes until meat begins to brown. Cover roaster, adding $\frac{1}{2}$ to 1 cup liquid *only* if meat is tough or lean and dry, or if you

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want an unusually large amount of gravy. Usually no liquid at all is needed. Continue burning gas to complete the required gas-on time given on chart, page 5. Turn off gas and cook on retained heat according to the chart.

THREE WAYS TO SEAR MEAT AND POULTRY

1) Leave lid off roaster until meat begins to brown, as explained in "Basic Recipe" above.

2) Keep roaster covered during entire cooking period. Use no liquid unless meat is lean or tough, and then only about $\frac{1}{2}$ cup. Poultry and lean roasts can be rubbed with shortening before cooking, for heavier brown. If meat is not brown enough to suit your taste when removed from Oven, lay on open pan, or in drained bottom of roaster, and brown quickly in relighted Oven set at 500, or under Broiler burner. This method is especially convenient when a family-sized roast is to be left on retained heat for so many hours that a few minutes of gas burning just before serving are necessary for piping hot meat.

3) Sear on top burner, meat that is cut up into pieces, or has wide cut surfaces (as Swiss steak), especially if vegetables are to be cooked in the roaster too (as in pot roast). Brown meat in bottom of roaster on top burner while Oven preheats. If meat has been dredged in flour, brown in melted drippings and add $\frac{1}{2}$ to 1 cup liquid, depending upon amount of flour, before putting on lid. Cover and cook in preheated Oven per chart. *You may prefer to reduce the gas-on time by about 5 minutes, because meat has already been partially heated in the browning process.*

Tender cuts of meat can be cooked lidless, while tough cuts always should be covered. Put the lid on loosely and leave vents in roaster open to provide a happy compromise for such cuts as rib beef, leg of lamb and loin of pork. Because no liquid is added to tender cuts, a crusty brown can be obtained *with* a lid which minimizes splatter and helps heat retention over long periods of time. If meat fits loosely in the roaster it will brown more heavily, a snug-fitting roaster will tend to tenderize meat, but not brown heavily.

Porcelain roasters brown most heavily, and stainless steel comes next. Meat cooked in aluminum does not continue to brown much after the gas has been turned off, and consequently the smaller, family-sized roasts cooked in aluminum roasters usually have best color if seared on the cooking top, Method 3. Rub whole chickens and turkeys liberally with shortening to speed up the browning process explained in Method 1, especially if cooking in aluminum.

WHEN TO ADD VEGETABLES

Vegetables to be cooked in the same roaster with meat should be added about 10 minutes before time to turn off the gas for retained heat. This usually is the time for the lid to go on the roaster. A small pot roast seared on the cooking top can have vegetables and the lid added when the meat goes into the Oven.

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Vegetables can be boiled in the Oven while a roast is cooking. Simply put them into tightly covered utensils (Thermowell kettles are fine) with about ½ cup water and seasonings, and put in the Oven with meat about 10 minutes before turning off the gas. That is, they should have the same number of minutes of gas in the hot Oven that they would require when cooked in the Thermowell, the top stove unit for boiling on retained heat. Oven-boiled vegetables can remain in the Oven until the whole meal is served.

MISCELLANEOUS FACTS ABOUT CHAMBERS "OVEN" COOKERY

Meat cut into pieces requires less cooking than solid pieces. Two pieces of meat cooked together usually require only the amount of cooking needed for the larger piece alone. Boned and rolled roasts tightly tied require longer cooking than meat with bones; bones conduct heat to the center of meat.

For boned and rolled roasts, increase gas-on time given on chart, page 5, 1 to 2 minutes per pound of meat; increase retained heat 5 to 10 minutes per pound.

Frozen meat should be completely thawed before cooking, or the gas must be burned longer, and the retained heat time increased. The bulk of food cooked on retained heat determines how long it will stay hot. Small quantities drop in temperature much more rapidly than large, solid roasts. When the Oven is *filled* with food, everything in it stays hot much longer.

Open the Oven door whenever you wish. While the gas burns you can open it to put in other utensils, but if you leave it open long enough to cause much heat loss, simply burn the gas an extra few minutes. If the gas is off when the door is opened, relight the gas and let it burn a few minutes to rebuild lost heat.

Remove rare and medium roasts when done. It is possible to reduce the gas-on time and have a medium or rare roast even though meat is left in the Oven for hours, but the chart on page 5 is based on serving medium or rare meat promptly when done because timing instructions are so simple when this rule is followed.

Remove food cooked by straight heat control when done. Only when you "cook with the gas turned off" can you leave food in the Oven for long periods beyond the usual cooking time.

A common method of cooking meat in ordinary ranges is to brown the meat, and then reduce the temperature of the Oven while the meat cooks till done. In the Chambers Oven you start your roasts in the same way, ~~but~~ you turn off the gas at the time you ordinarily would reduce the temperature by resetting the thermostat. If you stop to consider for a moment, you know that the basting and turning and watching are done during the "cooking till done" period. Because the Chambers Oven accomplishes this phase of cooking on stored heat, pot-watching is eliminated.

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Time, Temperature and Retained Heat Chart for Roasting in the CHAMBERS OVEN

Always turn the gas on full, because the Oven Heat Control (thermostat) automatically raises and lowers the gas flame to maintain the set temperature. Set thermostat at the required temperature, and then light the gas.

PREHEAT OVEN 10 MINUTES FOR EVERY FOOD LISTED BELOW

FOOD	HEAT CONTROL SETTING	GAS ON FULL with Food in Oven	RETAINED HEAT (Gas Off Completely)
ROASTS (MEAT AND POULTRY)			
1 to 2 pounds	500	15 minutes	1 to 1½ hours or longer
3 to 4 pounds			
Beef { Rare	500	20 minutes	45 minutes
Medium	500	20 minutes	1¼ hours
Well Done	500	20 minutes	2 hours or longer
Game	500	20 minutes	30 minutes a pound or longer
Lamb { Rare	500	20 minutes	15 minutes a pound
Well Done	500	20 minutes	30 minutes a pound or longer
Mutton	500	20 minutes	30 minutes a pound or longer
Pork	500	20 minutes	30 minutes a pound or longer
Poultry	500	20 minutes	20 minutes a pound or longer
Veal	500	20 minutes	30 minutes a pound or longer
LARGER ROASTS (MEAT AND POULTRY)			
5 to 7 pounds { Rare	500	30 minutes	12 minutes a pound
Medium	500	30 minutes	15 minutes a pound
Well Done	500	30 minutes	20 minutes a pound or longer
8 to 10 pounds { Rare	500	35 minutes	12 minutes a pound
Medium	500	35 minutes	15 minutes a pound
Well Done	500	35 minutes	20 minutes a pound or longer
12 to 15 pounds { Rare	500	45 minutes	10 minutes a pound
Medium	500	45 minutes	13 minutes a pound
Well Done	500	45 minutes	16 minutes a pound or longer
Over 15 pounds	500	45 minutes	4 hours or longer; relight gas and burn for 10 or 15 minutes; cook on retained heat 2 hours or longer
FISH	450 to 500	20 minutes	20 to 60 minutes or longer (until greases begin to fry)
BAKED POTATOES			
Small	500	15 minutes	20 minutes or longer
Medium	500	20 minutes	30 minutes or longer
Large	500	20 minutes	40 minutes or longer
CASSEROLE DISHES, ETC.			
Casserole Uncooked Food	500	15 to 20 minutes	1½ to 2 hours or longer
Scalloped Dishes	450	15 minutes	1 hour or longer
Potatoes au Gratin	500	12 minutes	1 hour or longer
Baked Beans	500	20 to 30 minutes	2 to 3 hours or longer (Boil dry beans in Thermowell in 3 times as much water as food, with 30 minutes of gas and 2 hours or longer of retained heat; remove; season; bake per above timing.)

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You will notice that roasts are beginning to sizzle and brown just before the end of the gas-on time. In the same way, your casserole dishes will begin to bubble and sometimes crust over lightly just before retained-heat time. These little guides will help you when you want to cook unusually large quantities of foods for those rare occasions when huge roasters of baked beans or casserole dishes are to be prepared. Do not turn off the gas on these huge quantities until the greases begin to fry out, or until the liquid begins to bubble; and increase your retained heat in proportion. With a Chambers Range, you can start the food far enough in advance to allow plenty of retained heat time, with no fear of burned or scorched results.

STANDING RIB ROAST OF BEEF

3 to 15 pounds

Seasonings

(preferably 7-inch cut)

Rub meat with salt and pepper and spices as desired. Place in roaster, fat side up. Preheat Chambers Oven set at 500 for 10 minutes and put in meat, uncovered. Leave uncovered until meat begins to brown. Cover roaster, and proceed with gas on and retained heat according to chart on page 5. (*3/4 lb. per person*)

Medium and rare roasts should be removed when done. This type of roast also can be cooked lidless, but especially in the large sizes a lid put on loosely at the beginning, or after the meat has begun to brown, will minimize the spattering which sometimes accompanies lidless cookery. See page 3, for three ways to brown meat.

If you wish to tuck cloves of garlic into small slashes in the meat, flag them by sticking toothpicks next to the garlic, so that garlic can be located easily and removed before meat is served.

ROLLED RIB ROAST OF BEEF

Follow general instructions for Standing Rib Roast, except burn gas 1 to 2 minutes longer per pound (2 minutes per pound more gas on small roasts, 1 minute per pound more gas on larger roasts). Increase retained heat about 5 minutes per pound, especially if roast is tightly rolled. (*1/2 lb. per person*)

Remove rare and medium roasts from Oven when done.

YORKSHIRE PUDDING

1 cup flour

1/2 teaspoon salt

1 teaspoon baking powder

1 cup milk

2 eggs, beaten light

Mix dry ingredients; add milk gradually to form smooth paste; add eggs; pour into piping hot, well-greased gem pans to about 1/2-inch depth; place into Oven with Roast Beef 5 minutes before turning off gas. Serve with meat and gravy.

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BAKED CANADIAN BACON

2 to 3 pound section of Canadian bacon roll	$\frac{1}{2}$ teaspoon mustard
$\frac{1}{2}$ cup brown sugar	$\frac{1}{4}$ teaspoon ground clove
2 tablespoons flour	1 tablespoon vinegar
	1 to 2 cups hot water

Mix stiff paste of all ingredients except bacon and hot water and spread over top and sides of bacon. Place in roaster and pour hot water around. Put into Chambers Oven set at 500 and preheated 10 minutes. Leave uncovered about 10 minutes, until sugar mixture begins to brown; cover; burn gas 10 minutes more, for total of 20 minutes; turn off gas and cook on retained heat 2 hours or as much longer as desired. (*Serves 6 to 8*)

RUMP ROAST OF BEEF WITH VEGETABLES

4 pound rump roast	$\frac{1}{2}$ cup tomato juice
2 teaspoons salt	8 potatoes
$\frac{1}{4}$ teaspoon pepper	8 carrots
1 onion, sliced	Salt and pepper for vegetables

Rub meat with salt and pepper and place in roaster. Place in preheated Chambers Oven set at 500, uncovered. Burn gas 20 to 25 minutes, adding vegetables, seasonings and tomato juice, and covering roaster 10 minutes before turning off gas. Cook on retained heat 2 hours or as much longer as desired. Thicken drippings for delicious gravy. (*Serves 8*)

BAKED HAM (Glazed in Baking)

12 to 14 pound cured ham	$\frac{1}{2}$ teaspoon ground clove
1 cup brown sugar	2 or 3 tablespoons cold water
$\frac{1}{4}$ cup flour	1 quart (4 cups) grape juice
1 teaspoon dry mustard	3 cups hot water

Have butcher skin ham completely and saw off 3 inches of bony hock end. (Save this to cook with beans.) If cure is strong, soak ham at least 8 hours in cold water. Place ham, fat side up, in roaster and cover top with paste made of dry ingredients and cold water. Preheat Chambers Oven set at 500 for 10 minutes; put in ham, uncovered, for 5 to 10 minutes to set paste; add grape juice and water; cover; burn gas 30 or 35 minutes longer until ham has had a total of 40 to 45 minutes of gas; cook on retained heat 4 hours or as much longer as you may desire. ($\frac{1}{2}$ lb. per person)

If you are using a porcelain or granite roaster, you will prefer not to leave off lid at all, but add liquid and lid before placing ham in Oven.

Criss-cross top with knife and stick whole cloves in center of each diamond section before serving.

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BAKED HAM (Simplest Method)

Cured ham in original packing 2 to 3 cups water
house wrapper, or parchment cooking paper

Open end of paper wrapper to make sure there is no mold. (If there is, remove wrapper, scrub ham, and rewrap in clean wrapping paper.) Fasten wrapper back in place and put ham into roaster, fat or label side up, moisten paper with water, and put 1 to 2 cups water in bottom of roaster. Cover roaster and bake at 500 per time chart, page 5, according to poundage. (*1½ lb per person*)

If you wish to eliminate the preheat and place the ham in a cold Oven set at 500, burn gas the number of minutes specified per pound on page 5, plus 5 additional minutes.

When done, remove paper and skin and serve. If you wish, cover fat of cooked ham with mixture of brown sugar and fruit juice and return to hot Oven for a few minutes to glaze ham.

FRUITED BAKED HAM

2 center slices cured ham, 1 No. 2 can fruit cocktail,
each $\frac{3}{4}$ inch thick drained
 $\frac{2}{3}$ cup brown sugar

Score edges of ham and place one slice in baking dish. Cover with half the fruit cocktail and half the sugar; repeat with second ham slice and remaining fruit and sugar; cover baking dish. Put into Chambers Oven set at 500 and preheated for 10 minutes. Burn gas 15 to 20 minutes on ham. Turn off gas and cook on retained heat $1\frac{1}{2}$ hours or as much longer as desired. If country ham is used, soak slices in water for several hours before cooking. (*Serves 6*)

If baking in Oven with pie or cobbler or pudding requiring 425 to 450 thermostat setting; burn gas about 5 minutes longer. Same retained heat.

LAMB PATTIES

1 pound ground lamb	$\frac{1}{4}$ cup minced celery
1 tablespoon flour	$\frac{1}{4}$ cup minced onion
1 teaspoon salt	1 cup bread crumbs
$\frac{1}{4}$ teaspoon pepper	$\frac{1}{2}$ cup chili sauce
1 egg	6 strips bacon

Mix and form into six thick patties; wrap with bacon and fasten with toothpicks. Place in shallow baking pan and cook in Chambers Oven preheated to 500 with only 10 to 15 minutes of gas; "cook with the gas turned off" 45 minutes or as much longer as desired. Or bake at 450 with 15 to 20 minutes of gas; same retained heat. (*Serves 6*)

Hamburger or ground chuck steak can be substituted for lamb.

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HAM LOAF

1 lb. ground uncooked smoked ham	2 tablespoons chopped parsley
1 lb. hamburger	$\frac{1}{4}$ teaspoon pepper
2 cups soft bread crumbs	Flour
$\frac{1}{2}$ cup milk	2 slices bacon (can be omitted)
2 tablespoons minced green pepper	1 cup tomato puree, seasoned with
1 teaspoon minced onion	$\frac{1}{2}$ teaspoon salt,
	1 teaspoon sugar,
	Dash cayenne pepper

Mix first eight ingredients and shape into an oblong loaf; dredge with flour and place in baking pan; score bacon and lay on top. Bake in preheated Chambers Oven set at 500 with 15 to 20 minutes of gas. Turn off gas and cook on retained heat 45 minutes, or as much longer as desired. Or bake at 450 with 20 to 25 minutes of gas, same retained heat. A few minutes before turning off gas for retained heat pour on the seasoned tomato puree. (Serves 6 to 8)

LEG OF LAMB

4 to 5 pound leg of lamb	2 teaspoons sugar
2 teaspoons salt	$\frac{1}{2}$ teaspoon paprika
$\frac{1}{4}$ teaspoon pepper	or chili powder

Have butcher remove shank bone and tuck in shank meat. Rub meat with seasonings and place in roaster. Put into Chambers Oven set at 500 and preheated for 10 minutes. Burn gas 20 to 25 minutes, leaving meat uncovered 15 to 20 minutes of this time to start browning. Cover, but leave roaster vents open or set lid on loosely, if crisp crust on meat is desired. Burn gas 5 minutes more until total gas-on time of 20 to 25 minutes has been reached. Then turn off gas and cook on retained heat 2 to 2 $\frac{1}{2}$ hours or as much longer as desired. When serving roast, thicken drippings for delicious gravy, skimming off excess fat if necessary. (Serves 6 to 8)

OVEN BARBECUED LAMB

Leg or shoulder of lamb	$\frac{1}{2}$ cup chili sauce
Salt and pepper	$\frac{1}{2}$ cup Worcestershire or A-1 sauce
	$\frac{1}{2}$ to 1 cup water

Slash meat crosswise two or three times; rub in seasonings and place in roaster; mix sauces and pour over meat, keeping as much as possible on top and in slashes; add water. Place into preheated Oven set at 500 and leave uncovered 10 to 15 minutes to start browning; cover; cook with gas on and retained heat specified on time chart, page 5, according to poundage of lamb. If lamb is boned and tightly rolled, burn gas an extra 1 to 2 more minutes per pound. ($\frac{3}{4}$ lb. per person with bone; $\frac{1}{2}$ lb. if boned)

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MEAT PATTIES (OR MEAT LOAF)

1/2 pound ground beef	1/2 cup condensed tomato soup
1/2 pound ground veal	1/2 cup bread crumbs
1/2 pound ground pork	1 teaspoon salt
1/2 onion, minced	1/4 teaspoon pepper
1 egg	6 strips bacon (omit in loaf)

Mix and form into six thick patties; wrap with bacon and fasten with skewers or toothpicks. Place in shallow baking pan, and put into Chambers Oven set at 500 and preheated 10 minutes. Burn gas 15 minutes; "cook with the gas turned off" 45 minutes or longer. Or bake at 450 with 20 minutes of gas; same retained heat. For meat loaf, burn gas 3 to 5 minutes longer. (Serves 6)

BREADED PORK CHOPS

6 thick pork chops	1 egg, well beaten
1 1/2 teaspoons salt	6 tablespoons fat
1/4 teaspoon pepper	Cracker or fine bread crumbs
	1/2 cup hot water

Add salt and pepper to beaten egg; dip each chop into mixture; then into crumbs; brown thoroughly in hot fat on top burner; pour off half the fat and add 1/2 cup hot water. Cover utensil and put into Chambers Oven set at 500 and preheated 15 minutes; burn gas only 5 minutes on chops; turn off gas and cook on retained heat 45 minutes or as much longer as desired. (Serves 6)

Or preheat Oven only 10 minutes, and burn gas 10 minutes after placing browned chops into Chambers Oven. Same retained heat.

PORK ROAST

(with Browned Potatoes, Parsnips and Carrots)

3 to 4 pound fresh pork roast (loin, ham or butt)	6 potatoes, peeled
2 teaspoons salt	6 parsnips, scraped
1/4 teaspoon pepper	6 carrots, scraped
1 garlic clove (optional)	Salt and pepper

Rub meat with seasonings and place in roaster. Put into Chambers Oven set at 500 and preheated for 10 minutes. Burn gas 20 to 25 minutes on meat, leaving roaster uncovered about 15 minutes to start browning; add vegetables; cover, but leave roaster vents open, or put cover on loosely, and continue burning gas for required time; "cook with the gas turned off" 2 hours or as much longer as desired. (Serves 6)

Just before serving, thicken drippings for delicious gravy, skimming off excess fat if necessary.

Vegetables can be placed in roaster around meat when meat first goes into the Oven; this produces a browner crust. Or add them as specified above, 10 minutes before turning off gas. Remove with meat and serve around meat on large platter.

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SMOTHERED STEAK WITH VEGETABLES

3 to 4 pound slice of round steak, cut thick	2 onions, sliced
Flour	1 No. 2 can tomatoes
1½ tablespoons salt	1 No. 2 can peas, drained
½ teaspoon pepper	8 carrots, scraped
3 tablespoons fat	2 tablespoons sugar
	2 tablespoons butter

While Chambers Oven, set at 500, is preheating for 10 minutes, rub round steak with half the salt and pepper, dredge in flour; brown well in fat in roaster on top burner. Add layer of onion, then tomatoes seasoned with sugar, peas dotted with butter, and carrots. Sprinkle remaining salt and pepper on vegetables. Cover roaster and put in preheated Oven; burn gas 20 minutes on casserole steak; turn off gas and cook on retained heat 2 hours or as much longer as desired. Serve on large platter. Thicken juice for marvelously rich gravy. (*Serves 8*)

SWISS STEAK WITH POTATOES

2 pounds round steak	¼ teaspoon pepper
2 teaspoons salt	½ cup flour
3 tablespoons fat	

Pound seasonings and flour into meat and brown in fat in baking pan on top burner. Add:

1 small onion, sliced	3 tablespoons flour
6 or 8 potatoes, halved	1 teaspoon sugar
1 teaspoon salt	⅛ teaspoon pepper
1 cup water	

Lay vegetables on meat; sprinkle with seasonings and flour; add water and cover baking pan. Put into Chambers Oven set at 500 and preheated for 10 minutes. Burn gas 15 minutes; "cook with the gas turned off" 1 hour or as much longer as desired. Or cook at 425 or 450 with 20 minutes of gas and same retained heat. (*Serves 6*)

ROAST VEAL

5 to 6 pound rolled roast of veal (leg, breast or shoulder)	½ teaspoon pepper
1 tablespoon salt	2 teaspoons paprika
	½ teaspoon ginger
	2 teaspoons sugar

Rub meat with seasonings and place in roaster. Put into Chambers Oven set at 500 and preheated for 10 minutes. Burn gas 30 minutes on roast, leaving uncovered about 20 minutes to start browning; cover, and continue gas burning for total required time; turn off gas; cook on retained heat 2½ to 3 hours or as much longer as desired. Although no water is added, enough juice forms in roaster for delicious brown gravy. (*Serves 8 to 10*)

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OVEN FRIED CHICKEN

Large young chicken, cut into individual servings	Flour
Salt and pepper	1/4 cup butter
Cold milk	1/4 cup lard or vegetable fat
	1/2 cup hot water

Season chicken with salt and pepper; let stand an hour if convenient; dip in milk and dredge in flour; fry slowly in hot fat until well browned. Add hot water; cover pan and put into Chambers Oven set at 500 and preheated 15 minutes; burn gas on chicken in Oven only 5 minutes; turn off gas and cook on retained heat 1 hour or as much longer as desired. This method can be used on much larger and older chickens than are ordinarily considered suitable for frying. If very crisp crust is desired, just before serving, while making delicious chicken gravy from drippings, toast cooked chicken pieces in Chambers In-A-Top Broiler for a few minutes. (Serves 4)

STUFFING

3 cups stale bread crumbs	1/8 teaspoon pepper
1 small onion, minced	1 egg
1/2 cup chopped celery	1/3 cup melted butter
1/4 cup chopped apple	or chicken fat
1/2 teaspoon salt	1/2 cup water

Mix together and use to stuff chicken.

ROAST STUFFED CHICKEN WITH GIBLET GRAVY

4 to 5 pound chicken (dressed weight)	1/8 teaspoon pepper
2 teaspoons salt	1 tablespoon shortening
	or chicken fat

1/2 to 1 cup hot water

Clean, rub with seasonings, stuff and truss chicken. Rub outside with fat, and place, breast up, in roaster. Put roaster into Chambers Oven set at 500 and preheated for 10 minutes. Then burn gas 20 to 30 minutes, depending upon age of chicken. Leave chicken uncovered about 15 minutes of this time to start browning; add water and coarsely chopped giblets when cover is put on roaster. Turn off gas and cook on retained heat 2 1/2 to 3 hours or as much longer as desired. For delicious giblet gravy, dilute drippings with milk or water, and thicken. (Serves 4)

RAISIN-NUT STUFFING

8 cups stale bread crumbs	1 1/2 cups English walnut
3/4 cup melted butter	meats, chopped
1 1/2 cups seedless raisins	Salt and pepper
	2 cups hot water

Mix lightly and stuff neck and body of turkey. Fasten with skewers or toothpicks, or sew with cord if necessary. Be sure that stuffing does not fall into bottom of pan; otherwise it absorbs juices that form in cooking, out of which delicious gravy should be made. Moistened heel of bread, placed over stuffing in back cavity opening prevents this.

ROAST STUFFED TURKEY

15 pound dressed turkey 3 tablespoons cooking oil
Salt and pepper 1/2 to 1 cup water

Clean, and rub inside of turkey liberally with salt and pepper. Stuff; truss; and rub outside with cooking oil. Place in roaster breast up, add water; cover; roast in Chambers Oven set at 500 and preheated for 10 minutes, with approximately 40 minutes of gas and 3 hours or as much longer as desired of retained-heat cooking. If turkey is not young and tender, burn gas 45 minutes instead of 40.

TURKEY GIBLET GRAVY

Juice from roast turkey 1/2 cup flour mixed with
Equal amount of water 1/2 cup cold water (for
Salt and pepper 3 cups drippings and water)

Chopped cooked giblets

Pour in pan liquid in which turkey has been roasted; dilute with water. To three cups of this liquid add mixture of flour and cold water; cook 10 minutes on top burner, turned low after first few minutes; season with salt and pepper; chop giblets which have been cooked in roaster with turkey and add to gravy.

CELERY STUFFING

1 cup chopped celery 1/4 teaspoon pepper
1 tablespoon minced onion 1 1/2 cups stale bread
2 tablespoons melted butter crumbs
1/2 teaspoon salt 1/4 cup water

Mix thoroughly and use to stuff fish.

BAKED STUFFED FISH

3 pound whole fish or section 1/4 teaspoon pepper
of larger fish 2 tablespoons butter
1 1/2 teaspoons salt 1/2 teaspoon paprika
1 cup hot water

Clean and wipe fish. Rub inside and out with salt and pepper, and stuff, either tying or sewing opening firmly. Place in uncovered baking pan on piece of heavy greased paper cut to shape of fish, to facilitate removal of fish from pan. Top with butter and paprika. Add water, and put into Chambers Oven set at 500 and preheated for 10 minutes. Burn gas 20 minutes on fish; then turn off gas and cook on retained heat 1 to 1 1/2 hours or as much longer as desired. Garnish with lemon slices and serve with or without Parsley Butter Sauce.

PARSLEY BUTTER SAUCE

1/4 cup melted butter 2 teaspoons minced parsley
1 1/2 tablespoons lemon juice

Combine and pour over fish just before serving.

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BAKED FISH

3 to 4 pounds whole fish, or section of whole fish	2 stalks celery, diced
Salt and pepper	1 green pepper, cut in rings
2 carrots, sliced	1 medium onion, sliced
	1½ cups tart French dressing

Clean and wipe fish; rub inside and out with salt and pepper. Put half the vegetables inside fish. Grease bottom of baking pan, and place remaining vegetables in pan, under fish. Pour French dressing over fish. Bake in Chambers Oven set at 500 and preheated for 10 minutes. Turn gas only 20 minutes on fish; "cook with the gas turned off" 1 hour or as much longer as desired. (Serves 6 or 8.)

ASPARAGUS AU GRATIN

2 cups asparagus, cut in 1-inch pieces	1½ cups medium white sauce
Salt and pepper	½ cup grated cheese
	Paprika

Place half the asparagus in buttered casserole; season; add half the white sauce and cheese; repeat, adding dashes of paprika over top. Bake in preheated 500 Oven with 5 to 10 minutes of gas and 45 minutes or longer of retained heat.

ASPARAGUS SUPREME

2 cups green asparagus (cooked or canned), cut in 1-inch pieces	Salt and pepper
1 small can mushrooms	1½ cups medium white sauce made with mushroom juice and milk
2 to 4 tablespoons sliced almonds	⅓ cup grated cheese
2 tablespoons chopped pimiento	Paprika

Mix in greased casserole and sprinkle with paprika. Bake uncovered in Chambers Oven preheated to 500 with 5 to 10 minutes of gas; 45 minutes or as much longer as desired "with the gas turned off". Or bake at 450 with 10 to 15 minutes of gas; same retained heat. Can be left in the Oven with a roast for hours.

CORN PUDDING

1 can or 2½ cups cream style corn	1 teaspoon salt
⅓ cup sugar	⅛ teaspoon pepper
2 tablespoons flour	¼ teaspoon nutmeg
½ cup milk	2 tablespoons butter or margarine, melted
	2 eggs

Mix all ingredients except butter; put in greased baking dish; pour melted butter over top. Bake in preheated Oven set at 450 with 15 to 20 minutes of gas: "cook with the gas turned off" 1 hour or as much longer as desired.

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BAKED CUCUMBERS

4 large cucumbers	2 tablespoons chopped green pepper
Salted cold water	
Salt and pepper	$\frac{3}{4}$ cup stale bread crumbs
1 teaspoon sugar	2 tablespoons melted butter
Lemon juice or vinegar	Salt and pepper for crumbs
1 small onion, chopped	$\frac{1}{2}$ to 1 cup hot water

Peel and halve cucumbers lengthwise; soak for at least 30 minutes in salted water (1 tablespoon salt to 1 quart water). Drain; scrape out seeds; place cup side up in uncovered baking pan and season with salt, pepper, sugar and lemon juice or vinegar; sprinkle with mixture of remaining ingredients, except hot water, which is poured into bottom of pan. Cook in preheated 500 Oven with 10 to 15 minutes of gas and 45 minutes or longer on retained heat.

BAKED STUFFED EGGPLANT

1 large eggplant	1 teaspoon salt
Cold salt water (1 tablespoon to each pint water)	$\frac{1}{8}$ teaspoon pepper
$\frac{1}{4}$ cup shortening	$\frac{1}{2}$ teaspoon rubbed sage (optional)
1 pound hamburger	2 tablespoons flour
1 medium onion, diced	2 tablespoons catsup
1 cup soft bread crumbs	

Halve eggplant lengthwise; remove centers, and leave $\frac{1}{2}$ inch thick shells. Dice centers; soak shells and centers in cold salt water 15 to 30 minutes. Melt shortening in skillet; mix diced eggplant and remaining ingredients, and heat thoroughly in melted shortening. Stuff shells. Place in baking pan as deep as the stuffed shells, with $\frac{1}{4}$ to $\frac{1}{2}$ cup water in bottom of pan. Bake uncovered in preheated Chambers Oven set at 500 with 15 minutes of gas; "cook with the gas turned off" 1 hour or as much longer as desired. Or bake in preheated Chambers Oven set at 450 with 20 minutes gas and 1 hour of retained heat or longer.

BOILED ONIONS

12 medium to small onions	1 teaspoon sugar
2 tablespoons butter	Salt and pepper
$\frac{1}{2}$ to 1 cup water	

Peel onions and place with other ingredients in triple or twin Thermowell kettle or other tightly covered utensil, in preheated Chambers Oven set at 500 with 10 to 15 minutes of gas and 45 minutes or longer of retained heat. Or cook in Thermowell with 10 to 15 minutes of gas and 30 to 45 minutes or longer of retained heat. Small onions take the minimum cooking time; medium ones take more gas and longer cooking when left whole. (Serves 4 to 6)

OVEN

SMOTHERED ONIONS AND GREEN PEPPERS

Peel and cut medium to large onions in half-inch-thick slices. Scrub, remove center and seeds and cut green peppers in half-inch slices, using 1 green pepper to each 3 medium to large onions. Place in twin or triple Thermowell kettle, or other tightly covered utensil. Season and cook according to instructions for Boiled Onions on page 15. This vegetable combination is especially good for Thermowell cookery when steak is being broiled. The cooked onions and peppers can be drained and put in the steak fat on the Sizzling Platter to serve.

BAKED POTATOES

Scrub baking potatoes and grease them if you wish. Bake in preheated Chambers Oven set at 500 according to time chart on page 5.

If you wish to bake potatoes in the Oven along with pie, cobbler, etc., at 425 to 450, put the potatoes into the cold Oven when you light the Oven to preheat. Be sure that they get at least 30 to 40 minutes of gas from a cold start at these lower temperatures. The same retained heat is required as given on the chart on page 5.

SCALLOPED POTATOES

Peel and slice baking potatoes. Fill deep casserole, or baking pan, with 1/2-inch layers of sliced potatoes, with 1 or 2 tablespoons of flour, salt, pepper and butter between each layer. Cover with milk; bake in preheated Chambers Oven set at 450, with about 15 minutes of gas for enough potatoes for 4 to 6 people, 20 minutes of gas for 8 to 10 servings. "Cook with the gas turned off" 1 hour, or as much longer as desired. Potatoes will steam through better if a lid is put on the baking dish, or casserole, a couple of minutes before the gas is turned off. This lid can be laid on loosely to minimize the possibility of boil-over. Or bake at 500 with about 5 minutes less gas.

Coarsely chopped onion and celery placed between the layers of potatoes make a tasty variation. Or grated cheese can be added.

OVEN BOILED NEW POTATOES—WITH ONION BUTTER SAUCE

12 to 16 scraped, new potatoes	1/2 to 1 cup water
Salt and pepper	1/2 cup butter
	1/2 cup green onion tops, finely sliced, crosswise

Place potatoes, salt and pepper and water in twin or triple Thermowell kettle or other tightly covered utensil. Cook in preheated Chambers Oven set at 500 with 10 to 15 minutes of gas and 1 hour or longer of retained heat. Stir sliced onion tops into hot, melted butter, and pour over drained, cooked potatoes. Add more salt and pepper if desired. (Serves 6 to 8)

OVEN

POTATOES IN HALF SHELL

3 large baking potatoes	$\frac{1}{2}$ teaspoon salt
3 tablespoons melted butter	Dash of pepper
1 teaspoon sugar	$\frac{2}{3}$ cup hot milk or cream
1 cup grated cheese	

Scrub potatoes and scrape a narrow ring around them the long way. Bake according to time chart on page 5. Cut in half at ring. Remove pulp. Add seasonings and beat until light and fluffy. Refill shells and cover with grated cheese. Brown in Chambers Broiler or in Oven. (*Serves 6*)

Some users like to prepare these early for entertaining. They can be covered with wax paper and stored in the refrigerator. Heat and brown in Oven or Broiler just before serving time.

KETTLE BAKED POTATOES

Scrub potatoes, but do not peel. Place in Thermowell kettle or other tightly covered utensil, and bake in preheated Chambers Oven according to timing for baked potatoes on time chart, page 5. This method provides a moist potato, that has advantages of both boiled-in-the-jacket and baked potatoes.

WHIPPED OR MASHED POTATOES

6 to 8 medium-sized potatoes	Salt and pepper
$\frac{1}{2}$ to 1 cup water	Butter
Milk or Cream	

Peel and halve potatoes and cook with water and salt in twin or tripie Thermowell kettle, or other tightly covered utensil, with 10 to 15 minutes of gas in preheated Chambers Oven set at 500; 1 hour or longer of retained heat. Drain, mash and season to serve. (Or cook in Thermowell with 10 minutes of gas and 30 minutes or longer of retained heat.) Boiled potatoes have better color if not left in more than 1 or 2 hours, but, by leaving them in halves, and by serving them mashed, their color will still be satisfactory after a longer retained-heat period; this makes it possible to cook potatoes for mashing in the Oven with a roast. (*Serves 6*)

DUCHESS POTATOES

To cooked whipped or mashed potatoes add 2 eggs beaten with rich milk. Arrange potato mixture in mounds on greased cooky sheet and brown in Oven, or brown mounds on hot, greased Sizzling Platter in Chambers Broiler. This is a good way to use cold, left-over mashed potatoes.

OVEN

CASSEROLE POTATOES

Peel and coarsely dice potatoes. Place in well-greased casserole and season with salt and pepper. Melt butter or a mixture of butter and other shortening (about $\frac{1}{2}$ tablespoon of fat to each medium-sized potato); pour over potatoes. Cover casserole and bake in preheated Chambers Oven set at 500 with 10 minutes of gas for enough potatoes to serve 4 to 6 people, and increase the gas-on time for larger quantities. Cook on retained heat for 1 hour or as much longer as desired.

MALAGA SWEET POTATOES

3 or 4 large sweet potatoes or yams	Brown sugar
Salt and pepper	Butter or oleo
White grapes	Chopped nuts

Scrub sweet potatoes and cook in Chambers Thermowell with only $\frac{1}{2}$ cup water; 10 minutes of gas; 30 minutes or longer "with the gas turned off". Peel and cut in half lengthwise; scoop out 2 tablespoons pulp from each half to make boat shape. Put halves in baking pan; season with salt and pepper; fill each section with halves of seeded or seedless white grapes, 2 tablespoons brown sugar; dot with $\frac{1}{2}$ tablespoon butter or oleo; sprinkle with chopped nuts. Bake in preheated Chambers Oven set at 450 with 15 minutes of gas; retained-heat 30 minutes or as long as desired. Or cook at 500, with 10 minutes of gas, same retained heat; can stay in Chambers Oven for hours. (Serves 6 or 8.)

STEAMED YAMS

4 large yams or sweet potatoes	Butter or margarine
Salt and pepper	Orange or pineapple juice
$\frac{1}{2}$ to 1 cup water	Honey or brown sugar

Scrub yams and cut in inch-thick slices. Place in twin or triple Thermowell kettle, or other tightly covered utensil, with salt and pepper and water. Cook in preheated Chambers Oven set at 500 with 10 minutes of gas and 1 hour or longer of retained heat. Or cook in Thermowell with 10 minutes of gas; 45 minutes or longer of retained heat. Lay cooked slices on hot, greased Sizzling Platter or greased baking pan; season with salt, pepper, few drops fruit juice and 1 teaspoon honey or brown sugar on each slice, and dots of butter. Glaze in Broiler or hot Oven. (Serves 6 to 8)

BAKED YAMS OR SWEET POTATOES

Scrub yams or sweet potatoes, but do not trim off ends. Cut surfaces allow natural sweetness to ooze out. Bake pale yellow sweet potatoes like Baked Potatoes, chart on page 5. Deep orange colored yams require only 10 to 15 minutes of gas, same retained heat. Split lengthwise to serve.

OVEN

CANDIED TOMATOES

4 to 6 tomatoes, not too ripe Lemon juice
Salt and pepper Brown sugar
Butter

Wash and halve tomatoes crosswise, but do not peel. Place, cut side up, in shallow pan; on each half sprinkle few drops of lemon juice; add other seasonings, being very liberal with brown sugar. Put in flat pan in preheated 500 Oven with meat 5 minutes before turning off gas. Remove with meat and serve on meat platter. Or cook alone in 500 Oven with 5 to 10 minutes of gas and 20 minutes or longer of retained heat. Broiler can be used instead of Oven. (Serves 4 to 6)

SCALLOPED TOMATOES

1 No. 2 can (2½ cups) solid ¼ cup sugar
 pack tomatoes 1½ cups stale bread cubes or
1 onion, diced cracker crumbs
2 teaspoons salt ¼ cup butter
⅛ teaspoon pepper

Mix ingredients lightly in greased casserole, dotting butter on top. Bake in preheated 500 Oven with 5 to 10 minutes of gas and 45 minutes or longer of retained heat.

OVEN RICE

1½ cups rice 3 cups cold water
1½ teaspoons salt

Grease inside of twin or triple Thermowell kettle or other tightly covered utensil. Put in unwashed rice, water and salt. Place in 500 Oven with roast 10 minutes before turning off gas. Remove with roast. For washed rice, use only 2 to 2½ cups water.

BAKED ITALIAN SPAGHETTI

6 oz. olive oil Chopped parsley
2 medium onions, chopped 2 bay leaves
1 clove garlic 2 cups tomatoes
1 green pepper, chopped 1 cup tomato sauce or puree
1 cup diced celery Dash of red pepper
1 lb. ground beef Salt and pepper

Brown onions, garlic, green pepper, and celery in olive oil, in large, single Thermowell kettle. Add ground beef and brown well, stirring. Add remaining ingredients. Place in Thermowell and burn gas 10 minutes; "cook with the gas turned off" 45 minutes, or as much longer as desired.

Cook one package of spaghetti according to directions on package. Place casserole of hot spaghetti and sauce, hot from Thermowell in preheated Oven set at 425, burn gas 10 minutes; "cook with the gas turned off" 20 minutes or longer. If spaghetti and sauce are not warm when they go into the Oven, burn gas at least 15 minutes. Serve with sharp grated cheese.

OVEN

BAKED APPLE AND PINEAPPLE

6 medium-sized cooking apples	Cinnamon
Brown sugar	$\frac{1}{2}$ to 1 cup pineapple
6 slices canned pineapple, drained	juice or water

Halve and core apples, but do not peel. Place, cut side up, in shallow baking pan; fill each center with brown sugar; lay half a slice of pineapple on each, and sprinkle with cinnamon; pour liquid into pan bottom; place into 500 Oven with meat 5 minutes before turning off gas. Remove with rest of meal and serve, either as dessert or with the meat. Especially good with pork roast.

To bake alone, with only 10 minutes of preheat at 500, burn gas about 10 minutes; cook on retained heat 30 minutes or longer.

CRUSTLESS APPLE PIE

8 large cooking apples	$\frac{1}{4}$ teaspoon nutmeg
$1\frac{1}{2}$ cups brown sugar	$\frac{1}{4}$ teaspoon salt
1 cup flour	$\frac{1}{2}$ cup butter
$\frac{1}{4}$ teaspoon cinnamon	$\frac{1}{2}$ cup chopped nuts

Peel and slice apples and mix with half the sugar and a little of the flour. Place in buttered baking pan and cover with crumbly mixture of remaining ingredients. Put, uncovered, into 500 Oven with meat 5 minutes before turning off gas. Remove with meat. Nuts can be omitted. Delicious served a la mode.

MINTED PEARS

Fill flat baking pan with 1 can of drained pear halves. Fill each half with mint jelly. Put pan into 500 Oven with roast 5 minutes before turning off gas. Remove with complete meal, and serve as meat garnish. Excellent with lamb or mutton.

BAKED FRUIT SUPREME

1 No. 2 $\frac{1}{2}$ can sliced yellow cling	Lemon juice
peaches, drained	Light brown sugar
$\frac{1}{2}$ cup orange marmalade	Butter or margarine
1 No. 2 $\frac{1}{2}$ can pineapple chunks, drained	

Grease shallow baking pan and line with peaches. Spread on marmalade and then pineapple chunks. Squeeze few drops lemon juice over pineapple, and sprinkle with sugar. Dot with butter or margarine. Put into Chambers Oven with fish (or meat or fowl) 5 minutes before turning off gas. Remove with rest of meal. Top with marshmallows or whipped cream and maraschino cherries, or ice cream and broken pecan meats. Can also be served on slices of white or yellow cake, with or without topping. Fruit is good served plain and warm as a side dish with meat or fowl.

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PEACH BETTY

3 cups canned sliced peaches, drained	$\frac{1}{4}$ teaspoon clove
$1\frac{1}{2}$ cups moist bread crumbs	$\frac{1}{4}$ teaspoon salt
1 teaspoon nutmeg	$\frac{3}{4}$ cup sugar
	3 tablespoons butter
$\frac{1}{2}$ cup peach juice	

Place half the peaches in greased casserole or deep pie dish. Combine crumbs, salt and spices, and sprinkle half the mixture on peaches; dot with half the butter; repeat with remaining ingredients, pouring on peach juice last. Put, uncovered, into 500 Oven with meat 5 minutes before turning off gas. Remove with meat. Or bake alone in preheated Oven set at 500, with about 10 minutes of gas and 30 minutes or longer of retained heat. Serve with cream or Hard Sauce, or ice cream.

POACHED PEACHES

Large can yellow cling peach halves	Brown sugar Cinnamon
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Fill shallow pan with drained peach halves, cup side up. Fill centers with sugar and spice, and place into 500 Oven with poultry or meat, 5 minutes before turning off gas. Remove with rest of meal and serve with whipped or ice cream. Or use as garnish for poultry or meat, substituting another dessert.

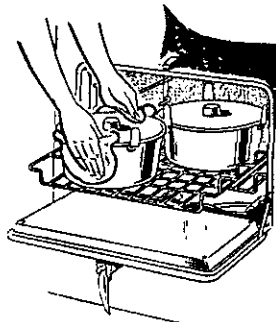
If cooking alone, with only 10 minutes of preheat at 500, burn gas 3 to 5 minutes longer; cook on retained heat 20 minutes or longer. Orange marmalade or cherry preserves substituted for brown sugar and cinnamon make a good variation.

OVEN-COOKED PUMPKIN

Scrub pumpkin thoroughly and cut in half. Remove seeds, leaving as much fibre as possible. Place cup side down in roasting pan. Add 1 to 2 cups water and cover tightly. To cook uncovered, pour about $\frac{1}{4}$ inch water in pan bottom. Place in cold Oven; set heat control at 500 and light gas. Burn gas 25 to 35 minutes, depending upon size of pumpkin. Cook on retained heat 3 to 4 hours or as much longer as you may desire. Cooked pulp, ready for pies, will scrape out of skin easily.

OVEN CANNING ON RETAINED HEAT

A canning chart is sent out in every Chambers Range. Follow it carefully for easy, economical oven canning. Only 15 to 35 minutes of gas are needed for any canning in the Chambers Oven, if you avail yourself of retained heat.



PASTRIES

Since you have a fine heat control on your Chambers Oven, you can bake your favorite recipes just as you always have done. However, such foods as pop-overs, cream puffs and custard pie should be finished on retained heat. The complete insulation holds heat so well that you should turn off the gas instead of resetting the heat control to a lower temperature, as is done on ordinary equipment.

You *can* reduce the oven temperature by opening the oven door wide for a couple of minutes when you reset the thermostat to a lower temperature, but try the following chart and recipes which specify retained-heat cooking instead of the lower temperature setting. You will like the fool-proof simplicity of the Chambers method.

When breads and cakes have risen and begun to brown lightly, when pies have just begun to brown, you can turn off the gas and finish on retained heat if you wish. Most of these pastries should be removed from the oven approximately when done, whether baked on retained heat or not. Almost all pies, however, when finished with the gas turned off, can be left in the oven as long as desired.

Although the yeast bread recipe on page 26 gives baking directions at a constant temperature, if you have been in the habit of starting bread in a hot oven, and then lowering the temperature, start your own recipe as you have done before. After the bread has risen and begun to brown lightly around the edges, at about the time you previously reset the thermostat, turn off the gas in your Chambers Oven. Finish on retained heat. You may want to leave the bread in the oven a few minutes longer.

By finishing cakes on retained heat, even though only 10 minutes or so of the baking are done "with the gas turned off", you can get a beautifully even brown. Leave layer cakes in the oven about 5 to 10 minutes longer than usual, if you have turned off the gas just after they have risen and begun to brown. They will bake through completely without drying out or burning around the edges; will pull away from the edge of the pan; and can be removed from the pan with crusts intact. Always let butter cakes stand a few minutes to cool slightly before turning out of the pan; delicate cakes will be less apt to break apart. Of course sponge and angel food cakes should be allowed to cool completely.

Arrange pans in the oven to avoid "blanketing" one pie or cake by placing another immediately over it. Arrange oven racks so that there is circulation above, below and between pans.

Always try to use a baking pan that will not be higher than the finished pastry. High side walls sometimes blanket the heat away from the top of the food. *If you must use a deep pan for thin cookies or biscuits, turn it upside down and bake on the bottom.*

All temperatures given in this book are degrees Fahrenheit.

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Time, Temperature and Retained Heat Chart for Pastry Baking in CHAMBERS OVEN

Anything you have always started in a cold oven in other equipment (such as sponge, Angel and fruit cakes) can be started in a cold Chambers Oven. The instructions below, however, are based on preheating. Set Oven Heat Control at the required temperature and then light the gas.

PREHEAT 10 MINUTES FOR EVERY FOOD LISTED BELOW

FOOD	HEAT CONTROL SETTING	GAS ON FULL with Food in Oven	RETAINED HEAT (Gas Off Completely)
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BREAD, BISCUIT, ETC.

Bread, Yeast.....	350..	45 to 60 minutes	
Baking Powder Biscuit.....	450..	12 to 15 minutes	
Corn Bread.....	400..	20 to 35 minutes	
Ginger Bread.....	350..	35 minutes	
Yeast Biscuit.....	400..	20 minutes	
Muffins.....	400..	25 minutes	
Pop-Overs.....	450..	15 to 20 minutes.....	25 minutes

COOKIES

Vanilla Cookies.....	400..	10 minutes
Drop Bran Cookies.....	400..	12 minutes
Molasses Cookies.....	375..	15 minutes

CAKES

Plain Cake (Sheet or Cup).....	375..	30 minutes	
Loaf Cake.....	350..	45 to 60 minutes	
Layer Cake.....	375..	20 to 30 minutes	
Fruit Cake (1 to 2 lb.).....	325..	45 minutes.....	1 hour or longer
Fruit Cake (3½ to 5 lb.).....	325..	1 hour.....	2 hours or longer
Sponge Cake.....	325..	1 to 1¼ hours	
Angel Food Cake.....	300..	1 to 1¼ hours	

PIES

Pastry Shell.....	425..	15 minutes	
Open Cross Pie.....	425..	20 to 30 minutes	
Apple Pie.....	425..	35 to 45 minutes	or bake at 450 with 20 to 25 minutes of gas and 30 minutes or longer of retained heat
Cherry Pie.....	425..	35 to 45 minutes	
Gooseberry Pie.....	425..	35 to 45 minutes	
Rhubarb Pie.....	425..	35 to 45 minutes	
Pumpkin Pie.....	450..	25 minutes.....	30 min. or longer
Custard Pie.....	450..	20 minutes.....	30 minutes

CUSTARDS, ETC.

Meringue.....	350..	15 minutes	
Puff Paste (Cream Puffs).....	450..	15 minutes.....	20 minutes
Individual Custards.....	325..	40 minutes	
Large 1-Quart Custards.....	350..	30 minutes.....	25 minutes

Set custard pans in pan of warm water.

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BAKING POWDER BISCUITS

2 cups sifted flour	2 teaspoons sugar (optional)
4 teaspoons baking powder	$\frac{1}{4}$ cup shortening
$\frac{1}{2}$ teaspoon salt	$\frac{3}{4}$ to 1 cup milk

Sift dry ingredients together; cut in shortening; add milk gradually, mixing lightly to soft dough; turn out on floured board and pat lightly to half thickness desired in baked biscuit; cut; place on baking sheet and bake in Chambers Oven preheated to 450 or 500, depending upon size of biscuit (the smaller the biscuit, the hotter the oven), 10 to 15 minutes. Last few minutes can be finished on retained heat. (Makes about 14 medium biscuits.)

QUICK PECAN ROLLS

1 recipe Baking Powder Biscuits	$\frac{1}{3}$ cup butter
$\frac{1}{2}$ cup chopped pecans	$\frac{1}{3}$ cup brown sugar

Roll biscuit dough into oblong piece $\frac{1}{4}$ -inch thick; spread with mixture of butter and brown sugar well creamed together. Sprinkle chopped pecans over butter-sugar mixture and roll as for jelly-roll. Cut in 1-inch slices and place, cut side down, in greased pan or muffin pans. Bake at 400-425 for 15 to 20 minutes. After rolls rise and begin to brown, they may be finished with the gas turned off. (Makes about 10 rolls.)

CHEESE ROLLS

1 recipe Baking Powder Biscuits	Grated cheese
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Follow Quick Pecan Roll directions, except use grated cheese instead of butter-sugar-nut mixture.

ORANGE BISCUITS

1 recipe Baking Powder Biscuits,	Orange juice
substituting orange juice for	Small cube sugar
half the milk	

Mix Baking Powder Biscuits with above variation; cut; place on greased baking sheet; quickly dip small cube sugar into orange juice and press into center of each biscuit. Bake at 425 to 450.

SODA BISCUITS

2 cups sifted flour	$\frac{1}{2}$ teaspoon soda
3 teaspoons baking powder	$\frac{1}{4}$ cup shortening
1 teaspoon salt	$\frac{3}{4}$ cup buttermilk or thick, sour milk

Mix and bake according to directions for Baking Powder Biscuits.

SHORTCAKE NO. 1

Mix 1 recipe of Baking Powder Biscuits, but double the sugar and double the shortening. Pat into $\frac{1}{2}$ -inch thick circle and bake in greased pie pan at 425, 15 to 20 minutes. Split and butter while hot; serve with sweetened

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fruit between layers and on top. Or cut into individual shortcakes and bake at 450.

SHORTCAKE NO. 2

1 recipe Soda Biscuits, with 1 tablespoon sugar
shortening doubled

Add sugar to dry ingredients and mix and bake as for Shortcake No. 1.

MUFFINS

2 cups sifted flour	1 cup milk
$\frac{3}{4}$ teaspoon salt	1 egg, beaten
4 teaspoons baking powder	3 tablespoons shortening,
3 tablespoons sugar	melted

Sift dry ingredients together; add milk, egg and shortening all at once, and stir only until mixed. Fill greased muffin pans $\frac{2}{3}$ full. Bake in preheated Oven at 400 or 425, depending upon size of muffins (the larger the muffins, the lower the temperature) 20 to 30 minutes. Last 10 or 15 minutes can be cooked on retained heat.

BLUEBERRY MUFFINS

Reduce milk in 1 recipe Muffins to $\frac{3}{4}$ cup and add $\frac{3}{4}$ cup fresh blueberries to sifted, dry ingredients.

QUICK COFFEE CAKE

3 cups sifted flour	1 teaspoon mace or cinnamon
$4\frac{1}{2}$ teaspoons baking powder	1 egg, well beaten
$\frac{1}{2}$ cup sugar	$1\frac{1}{2}$ cups milk or water
$\frac{1}{2}$ teaspoon salt	3 tablespoons melted shortening
	1 cup raisins

Sift dry ingredients together; combine milk, egg and shortening; add to dry ingredients, mix thoroughly; place in 2 well-greased 8-inch layer cake pans. Sprinkle with

TOPPING

5 tablespoons light brown sugar	$\frac{1}{8}$ teaspoon salt
2 tablespoons flour	1 teaspoon cinnamon
	1 teaspoon melted shortening

Mix all together until crumbly; let dough stand 5 minutes after sprinkling with topping. Preheat Chambers Oven set at 400 at least 10 minutes; bake with 15 to 20 minutes of gas and 20 minutes of retained heat.

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CORN BREAD

1 cup sifted flour	1/4 cup sugar
1 cup corn meal	7/8 cup milk
4 teaspoons baking powder	2 eggs, well beaten
3/4 teaspoon salt	1/4 cup melted shortening

Mix dry ingredients together; add milk, eggs and shortening, and mix thoroughly. Bake in well-greased and floured square or oblong cake pan in preheated Chambers Oven set at 400 to 425, with 15 to 20 minutes of gas and 20 minutes of retained heat. Yellow corn meal makes brighter color while white meal seems to produce a more moist and tender bread.

SOUR MILK CORN BREAD

Reduce baking powder to 3 teaspoons; add 1/2 teaspoon soda. Substitute 1 cup buttermilk or sour milk for sweet milk in preceding recipe.

CORN MUFFINS OR STICKS

Use above recipe, but bake at 425 to 450, or even 475, if muffins or sticks are very small. Turn off gas after 5 to 10 minutes, when muffins or sticks have begun to brown lightly. If very heavy, old-fashioned, cast iron corn stick pans are being used, heat them before greasing and pouring in batter.

YEAST BREAD

(Quick Method)

2 tablespoons sugar	6 or 7 cups sifted flour
2 tablespoons shortening	1 cup boiling water
2 1/2 teaspoons salt	1 cake compressed yeast dissolved in
1 cup milk, scalded	1/4 cup lukewarm water

Place sugar, shortening and salt in bowl. Pour on hot liquid; cool until lukewarm; then add yeast and 4 cups flour. Beat very hard 2 minutes. Add remaining flour or enough to make stiff dough; mix well; turn out on floured board and knead until air bubbles form (10 minutes hand-kneading). Return to washed and greased bowl, brushing top with melted shortening; put in warm place to rise until double in bulk. Put on board; divide into two loaves, knead and shape; place in greased pans half filling them. Cover; let rise again until double in bulk. Bake 45 to 60 minutes in preheated Chambers Oven set at 350. The last 15 to 30 minutes can be cooked on retained heat, if you wish.

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REFRIGERATOR ROLLS

$\frac{1}{2}$ cup unseasoned mashed potatoes	2 cups milk, scalded
$\frac{1}{2}$ cup sugar	1 teaspoon baking powder
$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ teaspoon soda
2 teaspoons salt	4 to 5 cups sifted flour
	1 cake compressed yeast dissolved in $\frac{1}{4}$ cup lukewarm water

Mix potatoes, sugar, shortening and salt thoroughly; add hot milk; let cool until lukewarm; add flour sifted with baking powder and soda, to make thin batter. Add yeast; beat well; place in well-greased bowl. Grease top well; cover; let rise until double in bulk. Knead down; grease well; cover; place in refrigerator until double in bulk. Shape and bake approximately 20 minutes in preheated Chambers Oven set at 425. Last 5 to 10 minutes can be cooked on retained heat, if you prefer.

ANGEL FOOD CAKE

$1\frac{1}{4}$ cups egg whites	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{4}$ teaspoon salt	$\frac{1}{4}$ teaspoon lemon extract
1 teaspoon cream of tartar	1 cup sifted cake flour
$1\frac{1}{3}$ cups sifted granulated sugar	1 teaspoon baking powder

Beat egg whites with salt until frothy; add cream of tartar and beat until stiff but not dry; slowly fold in sugar; add flavoring; fold in flour sifted with baking powder five times, very slowly. Line ungreased angel food pan with paper cut to fit pan bottom; rinse pan and paper with cold water, shaking out drops that cling; pour in batter. Bake in Chambers Oven one of these three ways:

1. Preheat oven to 300 and bake at same temperature for about 1 to $1\frac{1}{4}$ hours, or
2. Preheat oven to 250, bake at 250 to 300 for about 30 minutes and then raise temperature to 350 to brown off cake that has risen at slow heat, or
3. Place into cold oven set at 350 and in about 25 to 35 minutes, when cake has risen and begun to brown, turn off gas and bake on retained heat (gas off) for 1 hour.

After removing from oven, invert and let cool 1 to 2 hours before removing from pan. Loosen from sides and tube with spatula, tap, cake will fall out.

CHOCOLATE ANGEL FOOD

Substitute 4 tablespoons ($\frac{1}{4}$ cup) cocoa for an equal amount of flour in Angel Food Cake recipe.

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SUNSHINE CAKE

6 eggs, separated	1 teaspoon flavoring (orange, lemon or vanilla)
$\frac{1}{4}$ teaspoon salt	1 cup sifted cake flour
1 teaspoon cream of tartar	1 teaspoon baking powder
$1\frac{1}{4}$ cups sifted sugar	

Add salt to egg whites and beat until frothy; add cream of tartar and beat until stiff but not dry; slowly fold in sugar. Beat yolks until thick and lemon-colored; slowly fold into first mixture; add flavoring. Sift flour and baking powder together five times and fold into egg mixture very slowly. Line bottom of ungreased tube cake pan with paper; rinse paper and pan with cold water, shaking out drops that cling; pour in cake mixture. Bake in either of the following ways:

1. Set into preheated Chambers Oven and bake at 325 until done, about an hour, or
2. Set into Chambers Oven set at 350 and burn gas 25 to 30 minutes, until cake has risen and begun to brown lightly. Turn off gas and bake on retained heat 45 minutes.

When cake is removed from oven, invert pan and let cake hang until cool. Loosen from sides and tube with spatula, tap, cake will fall out.

CREOLE SPONGE

Substitute 4 tablespoons ($\frac{1}{4}$ cup) cocoa for an equal amount of flour in Sunshine Cake.

TWO-EGG CAKE

$\frac{1}{2}$ cup butter	2 cups sifted cake flour
1 cup sugar	$2\frac{1}{2}$ teaspoons baking powder
2 eggs	$\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla	$\frac{2}{3}$ cup milk

Cream shortening; add sugar; cream together. Separate eggs; add beaten yolks and flavoring to creamed mixture. Sift flour, baking powder and salt together and add alternately with milk to creamed mixture. Fold in stiffly beaten egg whites, and pour into greased and floured pan or pans. Bake layer cakes about 25 minutes at 375 degrees in preheated Chambers Oven; loaf cake about 50 minutes at 350. Gas can be turned off after cake has risen and begun to brown.

If using an electric mixer, it is not necessary to separate eggs; simply add to creamed shortening and sugar, but do not overbeat.

CRUMB CAKE

Sprinkle layers of Two-Egg Cake with Topping used in Quick Coffee Cake, page 25, and bake as usual. This makes frosting unnecessary.

SIMPLE CHOCOLATE CAKE

Use Two-Egg Cake recipe, except use $\frac{1}{2}$ cup cocoa and $1\frac{1}{2}$ cups flour instead of 2 cups flour.

CHOCOLATE CAKE

$\frac{1}{2}$ cup butter	2 cups sifted cake flour
$1\frac{1}{3}$ cups sugar	$\frac{3}{4}$ teaspoon soda
3 eggs	1 teaspoon baking powder
3 squares bitter chocolate, melted	$\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla	$\frac{3}{4}$ cup sour milk or buttermilk

Cream butter; add sugar and cream together; add eggs, one at a time, beating thoroughly after each addition; add chocolate and flavoring and mix. Sift flour, soda, baking powder and salt together three times and add to first mixture alternately with milk; beat until smooth. Bake in greased layer pans in preheated Chambers Oven set at 350, for 25 to 30 minutes. After cake has risen and begun to crust over, it can be finished on retained heat.

DEVIL'S FOOD CAKE

$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ teaspoon salt
1 cup sugar	$\frac{1}{2}$ cup cold water
2 eggs, beaten	1 teaspoon vanilla
2 cups sifted cake flour	5 tablespoons cocoa
3 teaspoons baking powder	6 tablespoons boiling water
1 teaspoon soda	

Cream shortening and sugar; add eggs; beat 2 minutes. Sift flour, baking powder and salt together three times and add alternately with cold water; add flavoring. Mix boiling water, cocoa and soda and add to batter while still very hot; beat quickly; pour into well greased layer pans. Place into preheated Chambers Oven set at 375 and bake 30 to 40 minutes.

MOCHA FROSTING

$\frac{1}{4}$ cup sweetened, condensed milk	$2\frac{1}{4}$ cups powdered sugar
$1\frac{1}{2}$ tablespoons strong black coffee	2 teaspoons cocoa
	$\frac{1}{8}$ teaspoon salt
1 teaspoon vanilla	

Blend condensed milk, coffee and vanilla. Add sugar, cocoa and salt, sifted together. Blend thoroughly and spread on cake.

QUICK BROWN SUGAR FROSTING

$1\frac{1}{2}$ cups brown sugar	2 teaspoons butter
6 tablespoons cream	1 teaspoon baking powder
1 teaspoon vanilla	

Bring sugar, cream and butter to boil; remove from flame, and add baking powder and vanilla. Beat till thick enough to spread.

OVEN

DELICATE SPICE CAKE

2 cups sifted cake flour	1/2 cup butter
2 1/2 teaspoons baking powder	1 cup sugar
1/2 teaspoon salt	2 whole eggs or yolks
1 teaspoon cinnamon	of 4 eggs
1/2 teaspoon nutmeg	3/4 cup milk

Sift flour, baking powder, salt and spices together. Cream butter; add sugar and cream again. Add eggs one at a time and beat until light. Add milk and dry ingredients alternately. Bake in preheated Chambers Oven set at 375, in 2 greased and floured 8-inch pans for 25 to 30 minutes. Last 5 to 10 minutes, after cake has risen and begun to brown, can be finished on retained heat.

BROWN SUGAR FROSTING

2 egg whites	1/4 teaspoon salt
2 cups brown sugar	1 teaspoon vanilla
5 tablespoons cold water	Powdered sugar (optional)

Place all ingredients except flavoring in double boiler and cook over boiling water, beating constantly with rotary egg beater, until mixture is smooth and thick (about 10 minutes). Remove from Chambers Range and add flavoring, beating occasionally until sufficiently cool and thick to spread and hold shape. Thickening process can be hastened by addition of small amount of Powdered sugar.

TOASTED SPICE CAKE

1/4 cup butter	1/2 teaspoon baking soda
1 cup brown sugar	1/2 teaspoon cinnamon
1 whole egg	1/2 teaspoon cloves
1 egg yolk	1/2 cup sour milk or buttermilk
1/4 teaspoon salt	1 1/3 cups sifted cake flour

Cream the butter, add the sugar, blend thoroughly and add the whole egg and egg yolk. Measure, mix and sift the dry ingredients (if a more spicy cake is desired, add 1/4 teaspoon nutmeg and 1/4 teaspoon ginger to dry ingredients) and add butter mixture alternately with the sour milk. Mix thoroughly, turn into a well greased 8x8x2 inch cake pan, and prepare the following:

BAKED FROSTING

1 egg white	1/2 cup brown sugar
1/4 cup nut meats, chopped	

Whip the egg white until light, then add the brown sugar, sifting it into the egg. Beat until the meringue is stiff enough to hold a peak. If nuts are used, sprinkle them over the batter. Cover batter with meringue. Bake cake in preheated Chambers Oven set at 350 for 40 to 50 minutes. Last 15 minutes, after cake has risen and begun to brown, can be finished on retained heat.

OVEN

HOT MILK CAKE

4 eggs, beaten	2 teaspoon baking powder
2 cup sugar	1 teaspoon vanilla
2 cup sifted cake flour	1 cup milk
1/2 teaspoon salt	4 tablespoons butter <i>1/2 of 1/4 el. w 1/4 tbsp</i>

Beat eggs until thick and creamy; add sugar gradually, beating until light; add vanilla; sift flour, salt and baking powder together and add to first mixture. Heat milk and butter together until butter is melted, but do not boil; add to first mixture and stir only enough to mix. Pour in greased and floured tube pan and bake in preheated Chambers Oven set at 325 for about 35 to 40 minutes. Bake in layers at 350 for about 25 to 30 minutes. Batter is very thin.

SEVEN MINUTE FROSTING

2 egg whites	1 3/4 cups sugar
6 tablespoons cold water	1 teaspoon vanilla

Cook all ingredients except vanilla together over hot water, beating constantly with egg beater until thick (about 7 minutes); flavor; beat until thick and creamy; spread on cake.

CUP CAKES

Use any previous butter cake recipe as cup cakes. Bake in greased, large cup cake pans at same temperature as layer cakes; or raise temperature 25 degrees for small cup cakes.

SAUSAGE CAKE

3 cups brown sugar, firmly packed	3 teaspoons baking powder
1 pound pork sausage	2 teaspoons cinnamon
1 egg, beaten	1 teaspoon nutmeg
3 1/4 cups sifted general purpose flour	1 cup strong coffee
1/4 teaspoon salt	2 teaspoons vanilla
2 teaspoons soda	1 cup raisins
	1/2 cup nuts

Mix sugar with sausage; add egg. Mix and sift dry ingredients together; add to sausage mixture alternately with coffee; add vanilla and beat well; add nuts and raisins; pour into well greased tube cake pan. Place in cold Chambers Oven set at 350 and light gas; burn gas approximately 45 minutes; bake on retained heat 1 hour or longer. For smaller cake, cut all ingredients in half, except use 1 egg and 1 3/4 cups flour; turn off gas in about 35 minutes. This is similar to a fruit cake.

CREAM PUFFS (1 dozen)**PUFF PASTE**

$\frac{1}{2}$ cup shortening	1 cup flour
1 cup water	4 eggs
$\frac{1}{4}$ teaspoon salt	$\frac{1}{2}$ teaspoon baking powder (optional)

Bring shortening, salt and water to brisk boil; add flour all at once; cook about 3 minutes, stirring constantly, until mixture thickens and leaves sides of pan. Cool; add baking powder and unbeaten eggs, one at a time, beating until smooth after each addition. Drop by spoonfuls on cooky sheets, greased only where batter is placed (this makes easier washing of cooky sheets). Or bake in large greased muffin tins. Place in Chambers Oven set at 450 and preheated 10 minutes, with 15 minutes of gas and 20 minutes of retained heat. Cream puffs should have risen and begun to brown lightly when gas is turned off. Fill with whipped cream, sweetened fruit, ice cream, cream filling or pudding made from 2 packages of commercial mix. Shake powdered sugar over filled puffs.

CREAM FILLING

$\frac{2}{3}$ cup sugar	3 cups milk
$\frac{1}{3}$ cup flour	3 tablespoons butter
$\frac{1}{4}$ teaspoon salt	$1\frac{1}{2}$ teaspoons vanilla
2 eggs	

Mix sugar, flour, salt and eggs, and beat until smooth. Add 1 cup of milk slowly, beating to keep mixture smooth. Add remaining milk and butter. Cook over very low top burner flame, stirring with a wooden spoon, occasionally at first, and briskly after mixture begins to thicken; cook until thick; add vanilla. Use to fill cream puffs or with layer cakes. If you prefer to cook this vanilla pudding mixture over hot water, scald the last 2 cups of milk to be added, to speed up the cooking process.

DOUBLE-QUICK FILLING

Prepare 2 packages of commercial butterscotch pudding mix according to instructions on the box. To each package add $\frac{1}{4}$ cup sugar and $\frac{1}{2}$ teaspoon vinegar for richer flavor. Use to fill cream puffs or baked pie shells.

Commercial pudding mixes, especially butterscotch or chocolate, make good quick fillings for layer cakes.

Puff Paste Shells make an attractive substitute for timbales in serving chicken a la king and similar creamed foods. Tiny ones are excellent to hold appetizer mixtures. Bake small puff shells at 450 to 475, with 5 to 10 minutes of gas and 15 to 20 minutes of retained heat, depending upon size.

OVEN

PIE CRUST

2½ cups sifted flour	½ teaspoon baking powder
¾ teaspoon salt	¾ cup shortening
1 teaspoon sugar	⅓ cup cold water (about)

Mix and sift dry ingredients together; cut in shortening; mix in water quickly and lightly; either chill or roll out on floured board at once and cut to fit pan. Makes 1 two-crust 9-inch pie.

BERRY PIE

3 cups fresh or drained canned berries	2 tablespoons flour
¾ to 1 cup sugar	¼ teaspoon salt
	1 tablespoon butter

Blend dry ingredients; line pie pan with unbaked crust; sprinkle on little of the dry mixture and fill with berries; sprinkle remaining dry ingredients on top; dot with butter and cover with top crust. Bake in preheated Chambers Oven set at 450 with 20 to 25 minutes of gas and 30 minutes or longer of retained heat. Or bake at 425 with gas on continuously 35 to 45 minutes.

FRESH FRUIT PIE

Use same method and quantities of ingredients as for Berry Pie, except use sliced, fresh fruit instead of berries, increase sugar to 1 to 1¼ cups; and mix dry ingredients with fruit thoroughly.

APPLE CREAM PIE

½ Pie Crust Recipe	3 tablespoons flour
1½ cups chopped apple	¼ teaspoon salt
1 tablespoon lemon juice	⅔ cup sugar
Grated rind of ½ lemon	1 tablespoon butter
½ cup rich milk or cream	¼ teaspoon nutmeg

Mix all ingredients except butter and nutmeg; line pan with uncooked crust and fill with apple mixture; dot over with butter and sprinkle with nutmeg. Bake in preheated Oven set at 450 with approximately 15 minutes of gas and 20 minutes or longer of retained heat.

APPLE CRUMB PIE

½ Pie Crust Recipe	¾ cup flour
1 Fresh Fruit Pie filling, using apples	½ teaspoon nutmeg
¾ cup brown sugar	½ cup butter

Combine sugar, flour, spice and butter into coarse, crumbly mixture and put over apple pie instead of top crust. Bake in preheated Oven set at 450 with 15 to 20 minutes of gas and 30 minutes or longer of retained heat.

OVEN

APPLE PIE

1 Pie Crust Recipe	1/2 teaspoon cinnamon or nutmeg
6 to 8 tart apples	1/2 teaspoon grated lemon rind
3/4 cup white or 1/2 cup firmly packed brown sugar	1 to 2 teaspoons lemon juice
1/4 teaspoon salt	2 tablespoons butter

Line 9-inch pie pan with pastry and fill with apples, peeled and sliced thin; sprinkle with mixture of sugar, salt, spice and lemon rind, then with lemon juice, and dot with butter. Moisten edge of crust, cover with top crust and press edges together; brush crust (except edge) with milk or cream. Bake in Chambers Oven set at 450 and preheated for at least 10 minutes. Burn gas on pie for about 20 minutes, or until it starts to brown lightly. Turn off gas and "cook with the gas turned off" 40 minutes or longer. When pie is baked with oven meal, remove from Oven with rest of meal, as pie need not be removed when done. Serve warm with cheese or a la mode.

PUMPKIN PIE

1/2 Pie Crust Recipe	2 eggs, beaten
1 1/2 cups cooked or canned pumpkin	1/2 teaspoon cinnamon
3/4 cup brown sugar	1/2 teaspoon nutmeg
1/2 cup milk	1/4 teaspoon salt
1/4 cup cream	

Mix together until smooth; pour into uncooked pie shell. Put into Chambers Oven set at 450 and preheated for 10 minutes. Burn gas 20 to 25 minutes, or until filling "sets" and crust begins to brown lightly. Turn off gas and cook on retained heat 45 minutes or as much longer as desired.

RAISIN PIE

1 Pie Crust Recipe	1 tablespoon grated orange rind
2 cups seeded raisins	3 tablespoons orange juice
1 1/2 cups boiling water	2 tablespoons lemon juice
1/2 cup sugar	1 tablespoon grated lemon rind
2 tablespoons cornstarch	1/2 cup chopped walnut meats
1/2 teaspoon salt	

Cook raisins in boiling water 5 minutes; mix sugar, cornstarch, salt and add to raisins, cook about 3 minutes until thick. Remove from top burner, add juices, rind and nut meats. Pour into pastry-lined pie pan, and add top crust. Bake in Chambers Oven set at 450 and preheated for at least 10 minutes, with about 20 minutes of gas and 40 minutes or longer "with the gas turned off". Need not be removed when done.

OVEN

CHERRY PIE

1 Pie Crust Recipe	2½ tablespoons flour
2½ cups canned, pitted, sour cherries (drained)	2½ tablespoons cornstarch
1 cup sugar	2 tablespoons butter
1½ cups cherry juice	1 tablespoon lemon juice

Add sugar to 1¼ cups of the cherry juice and bring to boil. Add flour and cornstarch, mixed with remaining ¼ cup cherry juice; cook, stirring constantly, until mixture is thickened. Add cherries; remove from burner and add butter and lemon juice. Pour into pastry-lined pie pan and add top crust. Brush top crust (not the edge) with milk. Bake in Chambers Oven set at 450 and preheated for at least 10 minutes. Burn gas for about 20 minutes or until pie starts to brown. Turn off gas and "cook with the gas turned off" 40 minutes or longer. When pie is cooked with oven meal, it need not be removed when done, but should be taken out long enough before serving time to allow it to cool, as juice thickens in cooling.

QUICK CHERRY PIE

1 Pie Crust Recipe	1 teaspoon lemon juice
3 cups fresh or canned, pitted, red, sour cherries, drained	Dash of cinnamon or nutmeg
1¼ cups sugar	¼ teaspoon salt
3 tablespoons flour	1 tablespoon butter

Mix dry ingredients and lightly mix with drained canned cherries. Line pie pan with unbaked crust and put in fruit mixture; dot with butter; cover with well-slotted top crust. Bake in Chambers Oven preheated to 450 with 20 to 25 minutes of gas, until pie has begun to brown lightly around edges; "cook with the gas turned off" 40 minutes or as much longer as desired.

BAKED PIE SHELL

For pie shell, line pie pan with ½ Pie Crust Recipe, and bake in preheated Oven set at 425 for about 15 minutes. After about 10 minutes of gas, when shell has begun to brown lightly around the edge, you can turn off the gas and finish on retained heat.

Some cooks prefer to bake pie shells on the backs of pie pans, turned upside down. Prick unbaked pastry in several places with a fork, to prevent blisters.

OVEN

LEMON PIE

1 baked pie shell	2 cups boiling water
1 cup sugar	2 egg yolks, beaten
$\frac{1}{3}$ cup cornstarch	1 tablespoon butter
$\frac{1}{4}$ teaspoon salt	1 large lemon (juice and grated rind)

Mix dry ingredients and add boiling water. Boil 1 minute, stirring constantly; place over hot water and add egg yolks and butter; cook until thick. Add lemon juice and rind and pour into baked pie shell; cover with meringue and brown in Oven or Broiler. To brown in Oven, bake approximately 15 minutes in preheated Oven set at 350.

MERINGUE

2 egg whites	$\frac{1}{8}$ teaspoon salt
2 tablespoons sugar	$\frac{1}{4}$ teaspoon vanilla

Beat whites and salt until stiff but not dry; add other ingredients; spread on top of pie, being sure it touches crust all around. Bake as explained in Lemon Pie.

RASPBERRY TARTS

$\frac{1}{2}$ cup dry cottage cheese	1 cup flour
$\frac{1}{2}$ cup shortening	Thick raspberry jam
$\frac{1}{2}$ teaspoon salt	Powdered sugar

Mix cheese, shortening, salt and flour into soft dough and chill. Roll out on well-floured board; cut into triangles; put spoonful of jam in the center of each triangle and fold up corners, pinching to prevent jam from leaking; place on baking sheet. Bake in preheated Chambers Oven set at 400° for 20 to 30 minutes. Last 10 minutes can be baked on retained heat, after tarts have begun to brown. Dust with powdered sugar.

This tart dough makes a delicious pie shell too.

LEMON NUT REFRIGERATOR COOKIES

1 cup shortening	1 tablespoon grated lemon rind
$\frac{1}{2}$ cup brown sugar, firmly packed	2 cups sifted flour
$\frac{1}{2}$ cup granulated sugar	$\frac{1}{4}$ teaspoon soda
1 egg	$\frac{1}{4}$ teaspoon salt
2 tablespoons lemon juice	$\frac{1}{2}$ cup finely chopped nuts (preferably walnuts)

Cream shortening and sugar; beat in other ingredients; form roll about 2 inches in diameter in waxed paper; chill; cut in $\frac{1}{4}$ -inch slices and bake in preheated Oven set at 400 for 10 to 12 minutes.

OVEN

OATMEAL ICE BOX COOKIES

1 cup shortening	1½ cups flour
1 cup brown sugar	1 teaspoon salt
1 cup granulated sugar	1 teaspoon soda
2 beaten eggs	3 cups quick-cooking oatmeal
1 teaspoon vanilla	(uncooked)
½ cup nuts, chopped	

Make into rolls and chill. Slice thin and bake in preheated Chambers Oven set at 375 for about 10 minutes. Gas can be turned off after about 5 minutes if you wish to finish the baking on retained heat. Remove when done.

PEANUT BUTTER COOKIES

1 cup shortening	2 eggs
1 cup peanut butter	3 cups sifted flour
1 cup brown sugar, firmly packed	2 teaspoons soda
1 cup granulated sugar	¼ teaspoon salt
	2 teaspoons vanilla

Cream shortening, peanut butter and sugars together; add eggs and beat; beat in dry ingredients sifted together; add flavoring. Either mold into rolls and store in refrigerator in waxed paper, or bake at once, pinching off pieces the size of a walnut and flattening them down with a fork on baking sheets. Bake in preheated Oven set at 375 for 10 to 15 minutes.

SNOWBALLS

1 cup butter (½ pound)	2 teaspoons vanilla
6 tablespoons powdered sugar	2 cups pecan meats, coarsely ground
2 cups cake flour, sifted	Powdered sugar to roll

Cream butter. Add powdered sugar and blend well. Add flour slowly and mix thoroughly. Add vanilla and fold in ground nut meats. Shape into small balls using about ½ teaspoon of dough for each. If dough is chilled first, cookies are easily shaped. Arrange on a cooky sheet. Bake in preheated Chambers Oven at 300 for about 20 minutes. Roll in powdered sugar while hot. NOTE: Do not allow these cookies to get brown on top. Some of the flavor is lost with too much browning. Handle these cookies with care as they are very rich.

NOTES ON COOKY BAKING

Set thermostat 25 degrees higher for smaller-than-usual cookies; they cook much more quickly too. All cookies can be finished on retained heat after they have begun to brown lightly.

OVEN

CHERRY COBBLER

1½ cups sifted flour	1 egg, beaten
2 teaspoons baking powder	2 cups drained, canned or cooked, sour cherries, sweetened to taste
½ teaspoon salt	
½ cup sugar	¼ cup cherry juice
¼ cup shortening	1 tablespoon lemon juice
⅓ cup milk	2 tablespoons quick-cooking tapioca

Mix and sift flour, baking powder, salt and sugar. Cut in shortening and lightly mix in combined milk and egg. Mix cherries, juices and tapioca in bottom of greased baking pan, and spread evenly. Drop batter in mounds on cherries. Bake in preheated Chambers Oven set at 450 with about 15 minutes of gas; cook on retained heat for 30 minutes, or as much longer as desired, with Oven meal.

RASPBERRY COBBLER

2 cups sifted flour	1 tablespoon sugar
4 teaspoons baking powder	⅓ cup shortening
1 teaspoon salt	¾ cup milk

Mix into soft, rich biscuit dough. Then into well-greased baking pan place:

2 cups fresh or drained canned berries	¼ cup fruit juice or water
2 tablespoons flour	½ to 1 cup sugar, depending on sourness of berries

Cover fruit mixture with dough. Put into preheated Oven set at 450 and bake with about 15 minutes of gas and 40 minutes or longer on retained heat. This can cook with meat and remain in Oven for several hours. Serve with cream.

PINEAPPLE PUDDING

¼ cup shortening	¼ teaspoon salt
½ cup sugar	¾ cup milk
1 egg, beaten	1½ cups canned, crushed pineapple, drained
1 teaspoon vanilla	
2 cups sifted flour	⅓ cup powdered sugar
3 teaspoons baking powder	1 teaspoon cinnamon
½ cup chopped nuts	

Cream shortening and sugar; add egg and vanilla; sift flour, baking powder and salt together and add to creamed mixture alternately with milk. Spread pineapple on bottom of greased 9-inch square cake pan; cover with batter, drawing it up around sides; sprinkle with mixture of remaining ingredients. Bake in preheated Chambers Oven set at 425, with about 15 minutes of gas, and 45 minutes or longer on retained heat. Because this pudding need not be removed when done it can be baked with a complete meal and left in the Oven for several hours.

OVEN

DATE PUDDING

2 cups soft bread crumbs	1 cup flour
1 cup milk	2 teaspoons baking powder
$\frac{3}{4}$ cup sugar	2 cups seeded dates, chopped
$\frac{1}{4}$ teaspoon salt	1 cup chopped nuts
2 eggs, well beaten	1 teaspoon vanilla
	$\frac{1}{3}$ cup shortening, melted

Soak bread crumbs in milk; add sugar, salt and well beaten eggs; sift flour and baking powder together and add to first mixture; add dates, nuts, flavoring and melted shortening; pour into well-greased oblong baking pan. Bake in preheated Chambers Oven set at 450 with about 15 minutes gas; "cook with the gas turned off" 45 minutes or as much longer as desired. Serve with vanilla pudding sauce, or whipped cream and nuts. Because this pudding need not be removed when done, it can be baked with a complete Oven meal.

VANILLA PUDDING SAUCE

1 cup sugar	$\frac{1}{3}$ cup butter
1 egg	$\frac{1}{3}$ cup water
$\frac{1}{8}$ teaspoon salt	1 teaspoon vanilla

Mix all ingredients except vanilla and cook over hot water for 10 minutes; flavor; serve hot or cold.

HIGH ALTITUDE COOKING

The instructions given in this book have been developed for use at sea level and require no change up to 3,000 feet. For correction of baking recipes for your altitude, consult local authorities (home economics instructors, flour mills, et cetera).

For meats and vegetables, however, you can use this book by increasing the cooking time 10 percent for each 1,000 feet above 3,000 feet. For instance, if you live between 5,000 and 6,000 feet above sea level, increase all meat and vegetable timing by about 25 to 30 percent. Meats that require 20 minutes of gas at sea level, should be cooked with about 25 to 30 minutes of gas at your altitude. And retained heat time must be increased similarly.

The 10 percent increased cooking time for each 1,000 feet above 3,000 is also applicable to Thermowell instructions. If a vegetable requires 10 minutes of gas at sea level it will require about 13 minutes of gas at an altitude of 5,000 to 6,000 feet. Similarly increase the retained-heat time

THE "THERMOWELL"

This exclusive feature of Chambers Ranges is a remarkable gas and labor saver. Like the Chambers Oven, it is completely insulated on all sides. Very little gas is consumed during the short gas-burning periods. Food will cook in the Thermowell in the same length of time required on the top of the range, but it need not be removed when done.



Especially where the family is small, does this unit become indispensable, as many complete meals of meat, vegetables and dessert can be prepared in it.

DO NOT PREHEAT "THERMOWELL" FOR BOILING OR STEAMING

Be sure that the Thermowell lid is down in place while the Thermowell is in use. If you want to look in at any time, simply relight the gas for a minute or two to rebuild temperature.

Bring foods to a brisk boil, and boil some of the longer-cooking ones awhile; then turn off the gas and cook on retained heat. Steam should be coming out around lid, or from vent, or you can hear the food boiling, when the gas is turned off.

Three kettles of food can be cooked at once in the Thermowell. When cooking foods of different cooking times together in the Thermowell, start the longer-cooking food and then open the Thermowell and put in the short-cooking food its required number of minutes before turning off the gas. The short-cooking food can then remain until the longer-cooking item is done, or both can be left in still longer.

Certain green foods, such as new peas, Brussels sprouts and cauliflower, have better color if removed either when done or shortly thereafter. Some people prefer to cover cauliflower with boiling water, rather than to cook it in the $\frac{1}{2}$ to 1 cup of water.

HEIGHT OF GAS FLAME IMPORTANT

The blue cones of your Thermowell gas flame should be only $\frac{3}{8}$ inch high. If your flame is higher than this, turn it down to $\frac{3}{8}$ inch before starting to cook.

When foods have a tendency to boil over in the Thermowell, either use larger kettles or turn gas down low and burn it a few minutes longer.

GENERAL "THERMOWELL" INFORMATION

Cooking is a product of time and temperature, and your Chambers Range makes it possible to produce food just as you like it. Follow the chart exactly the first time, and then, if you prefer your vegetables cooked more or less, make slight variations in the gas-on instructions to suit your own tastes and quantities.

"THERMOWELL"

Time Chart for Exclusive

FOOD	GAS ON FULL (Food must be brought to good brisk boil)	RETAINED HEAT (Gas turned off completely)
FRESH MEATS AND POULTRY		
Beef.....	In 1 to 2 cups water 15 to 25 minutes	2 to 4 hours or longer
Chicken.....		
Irish Stew.....		
Lamb.....		
Mutton.....		
Pork.....		
Veal.....		
CURED MEATS		
Corned Beef.....	In 2 to 4 cups water 20 to 30 minutes	3 to 5 hours or longer
Smoked Ham.....		
Pickled Tongue.....		
Smoked Tongue.....		
VEGETABLES (Ordinary Fresh)		
Cabbage.....	In ½ to 1 cup water Approx. 10 minutes	30 minutes or longer
Carrots.....		
Kale.....		
Okra.....		
Onions.....		
Parsnips.....		
Potatoes.....		
Squash.....		
Turnips.....		
Yams.....		
Asparagus.....	In ½ to 1 cup water Approx. 10 minutes	15 to 30 minutes or longer
Brussels Sprouts.....		
Cauliflower.....		
Corn.....		
Spinach.....		
Tomatoes.....	(No Water) Approx. 10 minutes	15 to 30 minutes or longer
Beets.....	In ½ to 1 cup water 10 to 20 minutes	30 to 60 minutes or longer
String Beans.....		
VEGETABLES (Frozen)		
Do NOT thaw.....	In ¼ to ½ cup water Approx. 10 minutes	15 to 30 minutes or longer

Read first paragraph on page 44 for quantities of fresh vegetables on which this chart is based. See page 45 for more information on frozen vegetables. Page 44 gives detailed cereal information.

"THERMOWELL"

Chambers "THERMOWELL"

FOOD	GAS ON FULL (Food must be brought to good brisk boil)	RETAINED HEAT (Gas turned off completely)
VEGETABLES (Dried)		
Beans (navy, pinto, etc.)	3 times as much water as food Approx. 30 minutes	3 to 5 hours or longer
Lentils	20 to 25 minutes	2 to 3 hours or longer
Split Peas		
CEREALS		
Cream of Wheat		
Farina		
Grits	Approx. 10 minutes	30 minutes
Many Baby Foods	Use amount of water specified on package	or longer
Oatmeal		
Ralston		
Wheatena		
Corn Meal Mush	Approx. 10 minutes	20 to 30 minutes
Rice	3 times as much water as food	or longer
(For dry boiled rice, use only 2 times as much water as rice)		
SOUPS		
Fresh Vegetable	15 to 20 minutes	30 minutes
Dried Vegetable		or longer
(bean, lentil, etc.)	Approx. 30 minutes	3 to 5 hours
Meat or		or longer
Poultry Stock	Approx. 30 minutes	2 to 3 hours or longer
FRUITS (Fresh)		
Apples	In ¼ to ½ cup water	
Peaches	Approx. 10 minutes	15 to 30 minutes
Pears		or longer
Pineapple		
FRUITS (Dried)		
Dried Apricots	Cover with water	
Dried Peaches	Approx. 10 minutes	30 minutes
Dried Prunes	(not necessary to soak)	or longer
BOSTON BROWN BREAD		
STEAMED PUDDINGS	30 to 45 minutes	2½ to 5 hours or longer
(Use Thermowell Double Boiler. For large quantities, use Oven same way)		

Many fresh and frozen vegetables, soups, and dried fruits can be cooked in the Oven with complete meals. See top of page 4. Spinach, peas, etc., have better color if cooked in Thermowell and removed approximately when done.

"THERMOWELL"

The Thermowell instructions on pages 42 and 43 are based on quantities of vegetables for the average American family of four to five people. If twin or triple Thermowell kettles are *crowded* with such vegetables as potatoes or carrots, either burn the gas 12 to 15 minutes in the Thermowell, or increase the retained-heat time to at least an hour or more.

Whole potatoes in 6 to 7 quart quantity (as for potato salad) require 1 cup of water in the large single kettle, and 20 minutes of gas. Give them 45 to 60 minutes of retained heat, or longer.

To cook quickly in the Thermowell, cut up the food as you would do if you were cooking it on a top burner. You can cook just as rapidly in your Thermowell as you can on the top of the range, and still take advantage of retained heat. Burn the gas an extra couple of minutes, if you want to cheat on the retained-heat time.

Small quantities of vegetables will cook with only 5 to 7 minutes of gas, but it usually is simpler to follow the 10-minutes-of-gas rule.

NUMEROUS "THERMOWELL" USES

Even if you are cooking vegetables that will be done in 20 to 30 minutes, use your Thermowell. You save gas and labor, and, if the meal is delayed, food will remain hot and tempting. Less water is required, and Thermowell cooking is more appetizing and healthful than ordinary methods.

Use the Thermowell as a warming closet. Pile a stack of buttered toast on a pie pan down in it to keep hot. Put potato chips or pretzels in the big Thermowell kettle down in the Thermowell at least 15 to 30 minutes before serving time to make them hot and crisp. Place leftovers in the multiple Thermowell kettles in the Thermowell half an hour before lunch time to reheat for the children's lunch.

If your Thermowell does not have a pilot light in operation, burn the gas a few minutes before putting food in it to keep warm.

Cooked vegetables can be seasoned, thickened if you wish, and returned to the Thermowell to keep hot. Potatoes can be drained, mashed, seasoned, and then kept hot in the Thermowell.

Without its lid, the Thermowell can be used for deep fat frying.

CEREALS

Use the amount of liquid specified on the package when cooking cereal in the Thermowell (or you may prefer to reduce the water about a cup). Stir the cereal into salted, hot water as you would ordinarily do; after it has thickened put it into the Thermowell. If you are using the twin or triple kettles, only about 3 minutes of gas in the Thermowell are required; if using either the shallow or deep insert of the double boiler, over water or stewed fruit, burn the gas the full 10 minutes. Cook on retained heat 30 minutes or all night.

Coarse cereals such as oatmeal, rice, cracked wheat, and coarse grits can be started in cold water or milk, without stirring, with 10 minutes of gas

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in a kettle that sits down on the Thermowell grate (twin or triple or bottom of the large kettle) or with 15 minutes of gas in either double boiler insert. Follow the chart for retained heat.

DELICIOUS MUSH

2 cups corn meal 2 teaspoons salt
6 cups boiling water

Stir meal into salted boiling water in single Thermowell kettle, and continue stirring until mixture thickens; clamp lid on kettle, and place in Thermowell. Burn gas only 3 to 5 minutes; cook on retained heat for 2 hours or as much longer as you wish. Put on at night and serve hot for breakfast. Or chill, slice and fry on the Chambers Griddle.

COOK FROZEN VEGETABLES IN "THERMOWELL"

Do not thaw frozen vegetables. Simply cook in the Thermowell with $\frac{1}{4}$ to $\frac{1}{2}$ cup of water, and seasonings, using 10 minutes of gas and 10 to 30 minutes of retained heat, depending upon the vegetable. Remove approximately when done for best color. But frozen vegetables can be cooked with potatoes in twin or triple kettles, and left in the Thermowell until potatoes are done.

Or they can be cooked with only 5 to 10 minutes of gas in the shallow insert of the No. 60 kettle, over another food in the bottom and stay in the Thermowell much longer.

One package of frozen broccoli or spinach can be put into a twin or triple kettle in the Thermowell only 5 minutes before turning off the gas for potatoes or rice or other 10-minutes-of-gas foods, if you want to leave it in the Thermowell about an hour, and want it just cooked through. Two packages will take the full 10 minutes for similar results.

Two unthawed packages of peas, corn, lima beans or mixed vegetables in one kettle will require 12 to 15 minutes of gas if you wish to remove them after only 30 minutes of retained heat. If the retained heat time is increased considerably, 10 minutes of gas will suffice.

FREEZING ICE CREAM IN THE "THERMOWELL"

Any mixture that can be frozen without stirring can be frozen in your Chambers Thermowell. Turn out Thermowell Pilot Light. Pour mixture into deep $1\frac{1}{2}$ qt. insert of Thermowell double boiler; tie several layers of waxed paper over the top. Pack in large single Thermowell kettle with three parts small cracked ice to one part ice cream salt packed solidly around insert. Clamp on kettle lid and place in Thermowell with a layer of paper on burner rack for protection, and Thermowell lid down in place. Mixture freezes in four hours. All other units on your Chambers Range can be used for cooking while freezing is being done in the Thermowell.

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BEEF ROLL

1½ to 2 pound slice round steak	Flour
Salt and pepper	¼ cup shortening
2 to 3 cups bread, onion and celery stuffing	½ to 1 cup water or tomato juice

Remove bone from round steak, and rub with salt and pepper. Make stuffing of bread cubes, chopped onion and celery, seasonings and melted butter or margarine, adding just enough water to bind for easy handling; mixture should be rich but not soggy. Spread stuffing over round steak; roll up meat and fasten with short skewers, or tie in neat, plump roll with string. Dredge outside of roll in flour; and brown in hot melted shortening in bottom of large Thermowell kettle. Add liquid and cook in Thermowell with 15 minutes of gas and 1 hour or longer "with the gas turned off". (Serves 4 to 6)

Vegetables can be cooked with the Beef Roll, if desired. Potatoes, carrots, parsnips, onions, sections of winter squash or turnips can be added when liquid is put on the meat, or 5 to 10 minutes before turning off gas, depending upon size and quantity of vegetables. The smaller and fewer the vegetables, the less gas required. Leave vegetables in with the roll until serving time.

HARD-BOILED EGGS

Wash eggs and place in Thermowell utensil. Size of kettle is determined by kettles you have and quantity of eggs to cook.

Cover eggs with cool water. Some cooks like to add a little salt to the water; say eggs shell more easily. Cook in the Thermowell with 10 to 20 minutes of gas and 20 to 30 minutes "with the gas turned off".

Up to 1 dozen eggs: about 10 minutes of gas, 20 minutes of retained heat.

2 to 3 dozen eggs: 15 minutes of gas, 20 to 25 minutes of retained heat.

4 to 5 dozen eggs: 20 to 25 minutes of gas, 30 minutes of retained heat.

If you want to leave the lid off the Thermowell kettle (use Thermowell lid, however), you can check for yourself when water around eggs has come to a gentle boil. Then put Thermowell lid back down in place (kettle lid omitted entirely); burn gas another minute; cook on retained heat 20 to 30 minutes after gentle boil has been reached.

For tender, hard-cooked eggs, without a green line around the cooked yolks, remove eggs approximately when done.

Cool eggs quickly for easy shelling. The simplest way to do this without cracking eggs, is to put the Thermowell utensil of cooked eggs and hot water into the sink under the cold water faucet. Let the cold water run into the kettle until eggs have cooled.

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MOCK CHICKEN

1½ pounds pork back strap or veal roll, cut in 6 pieces	1/8 teaspoon pepper
1 teaspoon salt	3 cups cold water
	4 hard-cooked eggs, chopped
	Noodles (recipe below)

Place meat, seasonings and water together in Thermowell kettle. Cook in Thermowell with gas on for 15 minutes, and gas off (retained heat) for 1 hour or as much longer as desired. Just 3 to 5 minutes before turning off the gas, open up kettle and add eggs and noodles. *(Serves 4)*

NOODLES

1 egg or 2 yolks	1 cup flour
¼ teaspoon salt	½ teaspoon baking powder

Beat egg; add other ingredients mixed together to make stiff dough; roll out thin; dust with flour; roll up and cut; spread out and dry.

SMOTHERED CHICKEN

Baking chicken, cut in pieces	1/3 cup fat
Salt and pepper	1 tablespoon minced onion
Flour	2 tablespoons minced celery
	1 cup water

Dredge chicken in seasoned flour, and brown in Thermowell kettle in hot fat. Add onion, celery and water. Cook in Thermowell with 15 to 25 minutes of gas, depending upon age of chicken, and 1½ to 3 hours (or all day) with gas off completely. Just before serving, thicken liquid for delicious gravy.

CHOP SUEY

2 pounds lean pork, cubed	1 teaspoon sugar
1 tablespoon cooking oil	3 tablespoons cornstarch or flour,
2 cups chopped celery	blended with 1 cup water
2 cups sliced onions	½ cup drained canned bean
1 teaspoon salt	sprouts (optional)
¼ teaspoon pepper	½ cup sliced drained canned
3 tablespoons soy sauce	water chestnuts (optional)

Brown pork in oil; add remaining ingredients; and cook in exclusive Chambers Thermowell with 10 minutes of gas; "cook with the gas turned off" 45 minutes or as much longer as desired. Serve with rice and soy sauce. (Twin Thermowell kettles or the No. 60 double boiler are the best for cooking rice and chop suey in this amount.) *(Serves 6 to 8)*

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DEVILED CHUCK STEAK

2 pounds chuck roast, cut into individual servings	1/8 teaspoon pepper
Flour	1 tablespoon brown sugar
2 tablespoons drippings	1 teaspoon dry mustard
1 tablespoon paprika	1/4 cup vinegar
1 teaspoon salt	1/2 cup water
	4 large, dry onions

Dredge meat in flour and brown in drippings in Thermowell kettle. Add seasonings, liquid and onions on top. Cook in Thermowell with 15 minutes of gas and 1 1/2 hours or longer on retained heat. Potatoes may be substituted for 3 onions. Thicken juice remaining when meat is served, for delicious gravy. (*Serves 4*)

FRANKFURTERS WITH CABBAGE AND POTATOES

8 large frankfurters	6 or 8 potatoes
1 head cabbage, quartered	Salt and pepper
	1 cup water

Place all ingredients together in large, single Thermowell kettle, with frankfurters on top; cook in Thermowell with gas on for 10 to 12 minutes and gas off (retained heat) for 45 minutes or longer. For best color in cabbage, remove this meal approximately when done. Frankfurters will have less tendency to split if dropped into kettle about 2 minutes before turning off gas. Also skinless frankfurters are preferable. (*Serves 4*)

COTTAGE HAM WITH GREEN BEANS

2 to 3 pounds smoked cottage ham roll	1 onion, sliced
2 pounds fresh string beans, cut in 2-inch pieces	Salt and pepper
	Water

Cover ham with cold water in large, single or twin Thermowell kettle and bring to boil in Thermowell with 10 to 15 minutes of gas; turn off gas and cook on retained heat for 1 to 1 1/2 hours or longer. Pour off liquid and add 1/2 inch of fresh boiling water and beans, onion and seasonings. Put kettle back into Thermowell and cook with gas on for 20 minutes and gas off (retained heat) for 2 to 3 hours or longer.

If ham is tenderized, omit the first step entirely. Also, if you prefer beans with less ham flavor cooked into them, start ham in Thermowell with water, according to above directions, and add beans, onion and seasonings just 10 minutes before turning off gas for ham. (*Serves 4 to 6*)

CORNERD BEEF WITH VEGETABLES

4 pound solid piece of cornerd beef (brisket, flank, neck)	Cold water
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Wash meat thoroughly, and, if not already tied in round shape, tie securely. Place into large single Thermowell kettle and pour 2 inches of cold water around meat. Cook in Thermowell with 20 to 25 minutes of gas and 3 to 4 hours or longer of retained heat. Any time from 40 minutes to 1½ hours before mealtime pour off half the liquid and add the following:

8 potatoes	8 white turnips or 1 large
8 onions	rutabaga, cut in 8 pieces
8 carrots	1 green cabbage, cut in 8 pieces

Burn gas 10 minutes after vegetables are put into kettle, and then finish with 30 minutes to 1½ hours of retained heat. Keep potatoes out of liquid for best appearance. Serve on large platter, meat surrounded with vegetables. Mustard or horseradish and mustard sauce may be served with corned beef.

If corned beef is to be cooked alone, burn gas 30 minutes at the beginning, and cook on retained heat 4 to 5 hours or longer. Vegetables can be added 10 minutes before turning off the gas for this initial 30 minutes of gas, if you prefer. Simply pour off all but 1 cup liquid, and add potatoes in their jackets, carrots and onions after the gas has burned 20 minutes; burn it 10 minutes more, and turn it off. Most people prefer cabbage and turnips cooked within the last 1½ hours of cooking time; hence the first instructions for all vegetables.

HAM WITH POTATOES

1 pound slice cured ham	1 cup water
3 tablespoons brown sugar	1 onion, sliced
1/8 teaspoon pepper	4 medium or large potatoes

Cut ham into 2-inch pieces and brown lightly on top burner. Place in Thermowell kettle with other ingredients, potatoes (scrubbed but not peeled) on top. Cook in Thermowell with 15 minutes of gas, and 1 hour or longer of retained heat. (*Serves 3 or 4*)

LAMB RAGOUT

3 pounds lamb shoulder cut in 1½	1½ teaspoons salt
inch cubes as for stewing	1/4 teaspoon pepper
2 tablespoons drippings	1 clove garlic, minced
1/2 cup catsup	1/2 cup water

Brown meat lightly in drippings in Thermowell kettle. Add other ingredients; place in Thermowell, giving meat 20 minutes of gas in the Thermowell and 2 hours of retained heat-cooking or as much longer as you may desire. When serving, remove meat and thicken remaining juice for delicious gravy. If too rich, drain off some of the fat before thickening. (*Serves 6*)

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POT ROAST WITH VEGETABLES

3 to 4 pound chuck or rump roast	1 cup water
3 tablespoons fat	6 or 8 carrots
Salt and pepper	6 or 8 potatoes
	6 or 8 onions

Brown meat in fat in bottom of large single Thermowell kettle; add salt, pepper and water. Cook in Thermowell with gas on for 20 to 25 minutes, and gas off (retained heat) 2 to 3 hours or longer. Put vegetables into kettle with meat just 10 minutes before turning off gas; or, after the meat has been cooking with the gas on for 10 to 15 minutes. When given only 10 minutes of gas, these vegetables will remain delicious, even though left with the pot roast in the Thermowell for many hours. (*Serves 6 to 8*)

SAUERKRAUT WITH PORK

1 No. 3 can (4 cups) sauerkraut, including liquid in can	1½ to 2 pounds fresh lean shoulder pork
Salt and pepper	1 cup water

Place all ingredients together in large, single or twin Thermowell kettle and cook in Thermowell with gas on for 20 minutes and gas off (retained heat) for 2 to 4 hours or longer. For those who like milder, whiter kraut, start pork, seasonings and water in Thermowell and add kraut just 10 minutes before turning off gas. (*Serves 4 to 6*)

SPARERIBS WITH SAUERKRAUT AND TOMATOES

3 pounds spareribs, cut into individual servings	1 onion, sliced
1 No. 3 can (4 cups) sauerkraut, including liquid in can	3 tablespoons brown sugar
1 No. 1 can (2 cups) tomatoes	1 tablespoon salt
	¼ teaspoon pepper
	¼ teaspoon clove

Place all ingredients together in large, single Thermowell kettle and cook in Thermowell with gas on for 25 minutes, and gas off (retained heat) for 3 to 5 hours or longer. (*Serves 6 to 8*)

SPICED TONGUE

3 to 4 pound smoked tongue	1 teaspoon dry mustard
Water—2 inches cold water in Thermowell kettle	½ teaspoon ground cloves
½ cup dark brown sugar	1 dry onion, halved
	2 tablespoons vinegar

Soak tongue in water if smoke is heavy. Then place with other ingredients in Chambers Thermowell. Burn gas 30 minutes; cook on retained heat 3 hours or longer. (*Serves 6 to 8*)

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STEAMED SALMON LOAF

1 pound can (2 cups) salmon	4 eggs
3 tablespoons butter	$\frac{3}{4}$ teaspoon celery salt
$1\frac{1}{2}$ cups moist bread crumbs	$\frac{1}{8}$ teaspoon pepper
2 teaspoons minced parsley	

Flake salmon but do not drain. Add other ingredients and mix well. Grease either deep or shallow insert to double boiler, and line bottom with waxed paper; then put in salmon mixture. Place in large kettle with about $\frac{1}{2}$ inch of hot water in the bottom. Cook in Thermowell with 15 minutes of gas and 45 minutes or longer on retained heat. Pour mushroom sauce over loaf and sprinkle liberally with paprika just before serving. (*Serves 4 to 6*)

Rice can be cooked in bottom of large kettle at same time. Use 4 to $4\frac{1}{2}$ cups water with $1\frac{1}{2}$ cups rice and $1\frac{1}{2}$ teaspoons salt, because the gas is burned for 15 minutes.

MUSHROOM SAUCE

1 small can mushroom pieces and stems	$\frac{1}{4}$ cup (4 tablespoons) grated cheese (optional)
2 cups medium white sauce	1 teaspoon paprika (optional)

Pour contents of mushroom can, including liquid, into white sauce; add cheese and paprika if desired, or paprika alone. Serve with fish loaf (salmon, crab, etc.) or rice. A few dashes of paprika and parsley add to appearance.

PAPRIKA VEAL

2 lbs. veal shoulder cut in 2-inch cubes	1 tablespoon paprika
1 clove garlic, minced	1 teaspoon sugar
1 tablespoon fat	Salt and pepper
	$1\frac{1}{2}$ cups buttermilk

Melt shortening in bottom of Thermowell kettle and brown veal and garlic well in it; add remaining ingredients and cook in Chambers Thermowell with 15 minutes of gas and $1\frac{1}{2}$ hours of retained heat or as much longer as desired.

Buttermilk can be used to make delicious gravy; add a little sugar and additional salt and pepper to taste. Excellent to serve with rice, noodles, or potatoes. (*Serves 4 to 5*)

"THERMOWELL" RICE

To 1 cup rice, add 2 cups cold water and 1 teaspoon salt. Burn gas in Thermowell 10 minutes; 20 minutes to all day of retained heat. For 2 cups rice, use only 3 cups water, and same timing. The more rice, the less liquid is needed proportionately. If rice has been washed, use only $1\frac{1}{2}$ cups water instead of 2 cups to 1 cup of rice.

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PILAFF

1/4 cup butter or drippings	1/4 cup crumbled fine dry noodles
1 1/2 cups rice	3 cups meat stock or
Salt	consomme or bouillon
	and water

Melt fat in Thermowell kettle, and in it, brown rice and fine dry noodles, crumbled to 1/2 to 1 inch length. Add liquid and 1/2 to 1 teaspoon salt, depending upon saltiness of drippings and meat stock. Cook in Thermowell with 10 minutes of gas, and 45 minutes or all day "with the gas turned off". (Serves 8)

MEAT BALLS AND SPAGHETTI

1 1/2 pounds hamburger	1 teaspoon paprika
4 tablespoons flour	1 tablespoon minced onion
1 1/2 teaspoons salt	3 tablespoons cold water
1/4 teaspoon pepper	1/2 clove garlic, minced

Mix and mold into balls. Dredge in flour and brown in fat in single or twin Thermowell kettle. Then add:

1 1/2 cups spaghetti broken into	2 tablespoons minced onion
2-inch lengths	1 tablespoon sugar
3 cups tomato	2 teaspoons salt
	1 cup hot water

Place in Thermowell and burn gas 15 minutes; "cook with the gas turned off" 1 hour or as much longer as you may desire. (Serves 4 to 6)

MEXICAN BEANS

2 cups pinto beans	1 No. 2 can tomatoes
1/4 lb. salt pork, diced	1/2 oz. chili powder
5 cups water	2 cloves garlic, diced
2 onions, diced	1 medium green pepper

Pick and wash beans and place in large single Thermowell utensil with water and salt pork. Cook in Thermowell with 20 minutes of gas and 2 hours or longer of retained heat. At least one hour before serving beans, add remaining ingredients. Replace in Thermowell and burn gas 10 minutes more; cook on retained heat 1 hour or longer.

APPLE SAUCE

Wash and quarter apples, but do not peel or core. Place with 1/4 cup water in Thermowell kettle. Bring to boil in Thermowell with about 10 minutes of gas. Cook on retained heat 15 to 30 minutes, depending upon kind and

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quantity of apples. Remove approximately when done. Put through colander or food mill; add sugar to pulp while still hot. Nutmeg adds a nice flavor.

Or make 1 cup syrup of sugar, water, and red cinnamon candies, and pour over peeled, quartered and cored apples, and cook in Thermowell as above.

PORK AND BEANS

2 cups dried Great Northern, Marrowfat or navy beans	6 cups cold water 1/4 teaspoon soda
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Do not soak beans. Simply bring to boil with water and soda in large, single Thermowell kettle, in Thermowell, burning gas 10 to 15 minutes. Turn off gas and cook on retained heat for 1 to 1 1/2 hours or as much longer as desired. If beans are very dry and shriveled, leave on retained heat for several hours or over night. Remove; drain; add:

1 onion, sliced	1/4 cup dark molasses
1/4 pound salt pork or pickled pork, cubed	1 teaspoon salt
3 tablespoons dark brown sugar (optional)	1/2 teaspoon dry mustard
	2 cups water

Mix together in kettle and push to outside, if Thermowell 1 1/2 qt. double boiler insert containing brown bread batter is to be added. Turn down gas in Thermowell slightly, if steaming Brown Bread at same time, to prevent boilover. Cook beans with 25 to 30 minutes of gas and 3 hours or longer on retained heat. Serve with chili sauce or catsup on the side. This second operation can be done in the Oven, preheated to 500, with the same timing. But use enough hot water to cover beans, if cooking lidless.

BOSTON BROWN BREAD

1 cup corn meal	1/2 teaspoon salt
1 cup graham or entire wheat flour	1/3 cup dark molasses
1 teaspoon soda	1 1/2 cups sour milk or buttermilk

Mix in order given and pour into either deep or shallow insert of Thermowell double boiler, greased and lined in the bottom with waxed paper. Put into large, single kettle, with 2 inches of hot water in the bottom. Cook with 25 to 30 minutes of gas and 3 hours or longer on retained heat. This can be cooked with Pork and Beans. recipe above, in the bottom of the large kettle, instead of hot water.

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APRICOT FLUFF

1½ cups dried apricots 1½ cups water
Pinch of salt 24 marshmallows

Cook apricots, salt and water together in Thermowell with 10 minutes of gas and 60 minutes or longer of retained heat. Before serving add marshmallows; replace lid and allow them to melt partially; whip with a fork. Serve warm or chilled as a dessert; delicious when topped with whipped cream and maraschino cherries.

CRANBERRY SAUCE

1 pound fresh cranberries, washed 1 large tart apple, cored and diced
and picked over to remove coarsely but not peeled
overripe berries 1 cup water
2½ cups sugar

Place cranberries, apple and water together in Thermowell kettle and cook in Thermowell with 10 minutes of gas, and 15 minutes of retained heat. Remove approximately when done for mildest flavor; add sugar at once. Then beat up berries and sugar, mashing all berries. Pour into bowl and chill. Sauce should thicken nicely.

CHERRY TAPIOCA PUDDING

2 cups canned sour cherries, ½ teaspoon salt
drained 1 tablespoon lemon juice
2 cups cherry juice and water ¼ teaspoon nutmeg
½ cup quick-cooking tapioca ½ teaspoon cinnamon
1½ cups sugar 2 tablespoons melted butter

Few drops red coloring (optional)

Mix and let stand 15 minutes; stir. Cook in Thermowell with 10 minutes of gas and 30 minutes or longer of retained heat. Or cook in 500 Oven with complete meal; put into Oven 10 minutes before turning off gas on roast.

CHOCOLATE PUDDING

2 tablespoons shortening 3 teaspoons baking powder
½ cup sugar ¼ teaspoon salt
1 egg 3 tablespoons cocoa
¾ cup milk 1 teaspoon vanilla
1¾ cups flour ½ cup chopped nuts

Cream fat and sugar together; add egg and cream again. Sift dry ingredients together and add alternately with milk to creamed mixture. Flavor. Dust nuts with flour and add. Grease insert to Thermowell double boiler, and line bottom with paper; pour in mixture. Steam over 2 inches hot water with gas on in Thermowell 20 minutes; gas off entirely 2 hours or as much longer as you may desire. Is delicious when served with vanilla ice cream on top of slices.

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CHOCOLATE BREAD PUDDING

2 cups bread crumbs	1½ cups sugar
¼ cup cocoa	2 eggs
1⅓ cups milk	⅛ teaspoon salt
	2 teaspoons vanilla

Mix all ingredients thoroughly and let stand at least 5 minutes to soak bread. Beat mixture lightly, and pour into greased upper pan of No. 60 Chambers Thermowell kettle. Cook in Thermowell over 1 inch of hot water (or hot food) with 15 minutes of gas and 45 minutes of retained heat, or as much longer as desired. Serve warm or cold with cream, plain or whipped, or vanilla or peppermint ice cream. (*Serves 6 to 8*)

SUET PUDDING

1 cup bread crumbs	2 cups flour
1 cup suet, chopped fine	1 teaspoon soda
1 cup molasses	1 teaspoon salt
1 cup raisins	½ teaspoon ground clove
1 cup sweet milk	1 teaspoon cinnamon

Mix ingredients together and steam over hot water in Thermowell double boiler with 30 minutes of gas and 3 hours or longer of retained heat. Serve with Vanilla Pudding Sauce or Hard Sauce. (*Serves 8*)

HARD SAUCE

1 cup powdered sugar	2 teaspoons butter, softened
Juice of 1 lemon	1 egg white

Rub to a cream and add a little boiling water.

RICE PUDDING

½ cup rice	1 tablespoon butter
2 cups water	½ cup seedless raisins
½ teaspoon salt	¼ cup sugar

Place all ingredients except sugar together in twin or triple kettle. Cook in Thermowell with 10 minutes of gas and 1 hour of retained heat or as much longer as desired. Add sugar and serve either hot or cold with cream.

TAPIOCA PRUNE PUDDING

½ pound prunes	⅓ cup sugar
½ cup quick-cooking tapioca	Juice of 1 lemon
½ teaspoon salt	2 cups water

Place in twin or triple kettle, let stand 10 or 15 minutes. Stir. Cook in Thermowell with gas on for 10 minutes and gas off for 45 minutes or as much longer as desired. Turn pudding out into sherbet glasses to cool before serving with cream.

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SAILOR DUFF

1 egg	1½ cups flour
½ cup New Orleans molasses	1 teaspoon soda
2 tablespoons sugar	⅛ teaspoon salt
2 tablespoons butter	½ cup boiling water

Beat first seven ingredients together; add boiling water and beat smooth. Grease and flour either flat or deep insert of Thermowell double boiler; put about 3 inches of cold water in large Thermowell kettle. Burn gas 30 minutes; gas off 1 hour or longer. Serve with Caramel Sauce. Start 3 quarts of soup in bottom of large kettle instead of using cold water if you wish.

CARAMEL SAUCE

⅓ cup sugar	½ cup sugar
2 tablespoons butter	2 tablespoons flour or cornstarch
1 teaspoon vanilla	1½ cups water

Brown ⅓ cup sugar in sauce pan; add butter and vanilla. Mix remaining sugar and flour or cornstarch, and slowly add water to keep smooth. Add to caramel mixture, and cook until thickened.

ONION SOUP WITH CHEESE

4 medium-sized onions, sliced	¼ cup (4 tablespoons) butter
1¼ quarts (5 cups) meat broth	6 slices American cheese
6 slices stale bread, toasted	Grated American cheese

Cook onions in Thermowell with broth; gas on 10 minutes; retained heat of 30 minutes or longer. Toast bread in In-A-Top Broiler; lay slice of cheese on each piece and put back into Broiler to melt cheese. Place slice of toast in each soup plate and pour in soup to which butter and salt and pepper if necessary, have been added. Sprinkle grated cheese on the top of each serving. (Serves 6)

OXTAIL SOUP

1 oxtail, diced	1 tablespoon salt
2 strips bacon, diced	2 teaspoons sugar
1 onion, sliced	¼ teaspoon pepper
½ cup chopped celery	3 cloves
½ cup chopped carrots	1 tablespoon Worcestershire
3 tablespoons barley or rice	or A-1 sauce
2 quarts (8 cups) cold water	

Brown bacon, onion and oxtail in Thermowell kettle. Add other ingredients and cook in Thermowell with 25 minutes of gas; cook on retained heat for 3 hours or as much longer as you may desire. (Serves 8 to 12)

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NAVY BEAN SOUP

2 cups dry navy beans	1/8 teaspoon pepper
1/4 pound salt pork, diced	6 cups cold water
1 onion, sliced	1/2 to 1 1/2 cups rich milk
1 tablespoon salt	or cream

Place all ingredients except milk into Thermowell. Not necessary to soak beans, but if beans are very hard and shriveled, add pinch of soda. Burn gas for 30 minutes; cook on retained heat for 3 hours or longer. If beans are hard variety, use more retained heat, at least 5 hours. Thin with milk to serve. Additional salt may need to be added before serving. (*Serves 6*)

ENGLISH STYLE BROTH

2 pounds beef soup meat with bone	Stalk of celery
2 pounds veal knuckle	1 bay leaf
Cleaned feet and neck of chicken or other fowl	4 cloves
2 tablespoons drippings or butter	Small sprig parsley
2 carrots	2 tablespoons salt
2 onions	1/4 teaspoon pepper
1 turnip	2 1/2 quarts (10 cups) cold water

Have butcher crack bones. Cut off as much meat as possible and cut into 1-inch cubes. Brown meat and bones in drippings or butter. Add other ingredients and place in Chambers Thermowell. Burn gas for 30 minutes; cook on retained heat for 4 hours or as much longer as you may desire, the longer the better. For clear broth, drain off broth while hot, cool, skim off all fat. Reheat to serve. (*Serves 12*)

FAMILY SOUP

In Chambers In-A-Top Broiler, toast 1 slice stale bread for each serving. Place in bottom of each soup plate and pour on English Style Broth, with chopped vegetables and small pieces of meat put back into broth.

LENTIL SOUP

2 cups dry lentils	1/2 garlic clove
1 onion	1 tablespoon salt
6 cups cold water	

Cook in Thermowell with gas on for 25 minutes; cook on retained heat for 3 hours or longer. Thin with milk or meat stock before serving, if you wish. (*Serves 6*)

SPLIT PEA SOUP

Same as Lentil Soup, except that only 20 minutes of gas and 2 hours of retained heat usually suffice.

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CREAM OF TOMATO SOUP

2 cups canned or fresh tomatoes	4 tablespoons butter
1 teaspoon salt	4 tablespoons flour
1 small, dry onion, sliced	1½ cups milk
⅓ bay leaf	1 cup cream
2 cloves	1 teaspoon sugar

Cook tomatoes, onion and seasonings (except butter and sugar) in Thermowell. If using canned tomatoes, only about 5 minutes of gas are required to bring to boil. If using fresh tomatoes, burn gas for 10 minutes. Cook on retained heat for 15 minutes or as much longer as you desire. Melt butter in double boiler, add flour, and blend to a paste. Add milk and cream to make milk sauce; cook 5 to 10 minutes on top burner, stirring well. Put tomato mixture through sieve and gradually add to milk mixture. Add sugar and serve. (*Serves 6*)

IRISH POTATO SOUP

8 large potatoes, diced	⅛ teaspoon pepper
2 large onions, sliced	1 to 2 pints (2 to 4 cups)
1 tablespoon salt	milk and cream
2 cups cold water	2 tablespoons butter
Tablespoon minced parsley	

Cook potatoes and onions with water and salt in Thermowell. Gas on for 10 minutes; cook on retained heat for 30 minutes or as much longer as desired. Save cooking water and mash potatoes: Add butter and parsley to mashed mixture; combine with original liquid; add milk and cream to dilute to proper serving consistency. Bring to boil on top burner or in Thermowell to heat milk. (*Serves 8 to 10*)

MEATLESS VEGETABLE SOUP

⅓ cup chopped carrots	5 tablespoons butter
⅓ cup chopped turnips	1 tablespoon chopped parsley
½ cup chopped celery	1 tablespoon salt
1 cup potato, diced	¼ teaspoon pepper
1 cup tomato	1 quart (4 cups) cold water
1 large onion, sliced	2 tablespoons sugar
1 tablespoon A-1 or Worcestershire sauce	

Cook ingredients in Chambers Thermowell with 15 to 20 minutes of gas; cook on retained heat 1 hour or as much longer as you may desire. Put on in the morning for the evening meal, if you wish.

Luncheon soup can be prepared while oatmeal is cooking all night long with the gas turned off, for breakfast. Use twin kettles, and, if the soup requires more minutes of "gas on" time than the breakfast dish, simply open

"THERMOWELL"

up the Thermowell 5 to 10 minutes before turning off the gas on the soup (in the evening) and drop in the kettle containing the oatmeal. Leave the soup in the Thermowell when you serve breakfast food. (*Serves 6*)

CREOLE SAUCE FOR MEAT AND FISH

1 tablespoon butter	4 peeled, diced tomatoes
1 tablespoon lard	Salt and pepper
2 dry onions	1 tablespoon sugar
3 green peppers	3 tablespoons flour, blended
8 mushrooms	into $\frac{1}{2}$ cup water

Dice vegetables. Heat butter and lard in Thermowell kettle; lightly brown onions, peppers and mushrooms in the hot fat. Add remaining ingredients and place in Thermowell. Burn gas 10 minutes and turn off gas. Cook on retained heat 30 minutes or as much longer as you may desire. Canned mushrooms and tomatoes may be substituted for fresh.

RECEPTION COCOA

$\frac{1}{2}$ cup cocoa	$1\frac{1}{2}$ cups water
$\frac{3}{4}$ cup sugar	2 tablespoons butter
Pinch of salt	2 quarts milk
2 tablespoons flour	Vanilla and cinnamon

Whipped cream or marshmallows

Mix cocoa, sugar, salt and flour; add water and bring to a boil in Thermowell utensil stirring occasionally; burn gas in Thermowell 1 to 2 minutes to be sure mixture is boiling; cook on retained heat 20 minutes or longer. Scald milk and add, with butter, to cooked cocoa mixture; add few drops vanilla and a dash of cinnamon; beat with egg beater; return to Thermowell to keep hot. Before serving, beat again; place whipped cream or marshmallows in cups; pour hot cocoa over. Cocoa paste can be prepared in Thermowell, and stored in refrigerator for use in daily cocoa making.

MULLED CIDER

4 quarts (1 gallon) sweet cider	2 teaspoons clove (whole or ground)
$1\frac{1}{2}$ cups firmly packed brown sugar	2 teaspoons allspice (whole or ground)
$\frac{1}{2}$ teaspoon salt	4 teaspoons cinnamon (or 5 or 6 sticks)
	1 teaspoon grated nutmeg

Mix dry ingredients in large single Thermowell kettle, and add cider. Heat in Thermowell with about 15 to 20 minutes of gas (about 4 or 5 minutes per quart), but do *not* try to boil briskly; cook on retained heat 15 minutes or as much longer as desired. Can be left in Thermowell for hours. Serve steaming hot in earthenware or big coffee mugs. (*Serves 16 to 20*)

For fancy party service, strain the cider through a cloth. Or if whole spices are used, they can be tied loosely in a small cloth, for easy removal.

"THERMOWELL"

"THERMOWELL" POPCORN

Large single Thermowell kettle Butter or colored margarine
Heavy pot-holder Salt
1 cup popcorn

Heat Thermowell kettle for about a minute; put in popcorn and fasten kettle lid securely. With gas on full in Thermowell ($\frac{3}{8}$ " full flame), put kettle down in Thermowell and turn kettle back and forth gently on Thermowell grate, holding kettle lid with heavy pot-holder. After a few minutes corn starts popping, and pops quickly. Do *not* remove until popping noise stops.

Open kettle and add salt and softened butter or margarine. Clamp kettle lid back in place; shake kettle to mix the 5 or 6 quarts of popcorn and seasonings. Keep hot in Thermowell, with Thermowell lid in place this time. Corn can be started in 1 or 2 tablespoons melted shortening, if you prefer.

You can soften or melt the butter or margarine in a small pan or metal cup on the tiny top pilot grate.

KETTLES FOR "THERMOWELL"

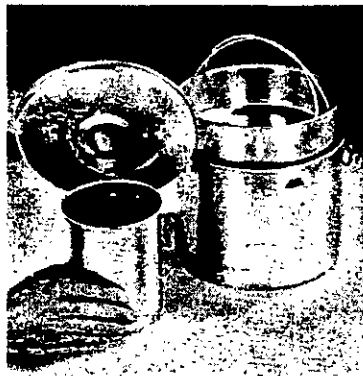
Any kettle with a tight fitting lid, that will fit in the Thermowell and permit the Thermowell lid to be closed tightly, can be used. The following convenient types can be obtained from any Chambers Range dealer.

The No. 60 Double Boiler has two parts: a large single utensil of 7-quart capacity, and a shallow insert with handles. The single kettle is often used alone; but vegetables, puddings and cereals cook beautifully in the upper pan over meat or soup below.

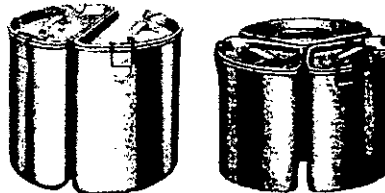
In the lid of the large single kettle are clamps to hold the No. 801 Insert which is sold as a separate utensil. This $1\frac{1}{2}$ -quart deep insert makes another type of double boiler, and can be used interchangeably in many recipes, with the shallow insert of the No. 60 utensil.

The No. 90 Twin Utensil is excellent for all-around use. Each section holds 3 quarts, big enough for a small pot roast or a large quantity of vegetables or fruit. Then the other half is free for still more food.

Each section of the No. 100 Triple Utensil holds 2 quarts. Three foods can be cooked in the Thermowell at once—the equivalent of 3-burner cooking top capacity. It is not necessary to use all three sections at one time.



No. 60 Double Boiler
No. 801 Insert



No. 90 Twin Kettles No. 100 Triple Kettles

"IN-A-TOP" BROILER and GRIDDLE

Another exclusive Chambers feature is the remarkably convenient and efficient "In-A-Top" Broiler and Griddle. Up where a broiler should be—no stooping—this unit is practically smokeless.



Use it for steaks and chops of course, but remember too that broiler toast is delicious. Vegetables, fruits and many desserts can be broiled temptingly. You can use your Broiler to bake meringues on pie, for open toasted sandwiches, for any quick-browning process.

It is the only broiler which you can operate and adjust merely by turning small handles on the front of the range.

The broiling pan is a large Sizzling Platter that can be taken right to the dining table. It can even double for a turkey platter.

The Griddle is another amazingly useful cooking unit. Griddle cakes, bacon, eggs, hamburgers, French toast, grilled fruits and vegetables—these are a few of the many foods cooked deliciously on the Chambers Griddle. It can be used as extra top burner space too.

BROILED BACON

Lay strips of bacon on Sizzling Platter; light Broiler burner and move Platter up until bacon is about 1 inch from flame. Broil for about 3 to 5 minutes, or until top is browned; turn bacon and brown other side—just a few minutes more of cooking.

Or bacon can be broiled in Broiler, preheated for 8 to 10 minutes, and not turned at all. Or it can be broiled down from the flame, slowly, while griddle cakes are being cooked on the Griddle which forms the top of the In-A-Top Broiler. Excess bacon grease drains to front of Platter and can be saved.

Broiler-Cooked Eggs are quick and delicious too. During the last few minutes bacon is being broiled, break eggs into the gravy well at the front of the Sizzling Platter, and onto any other well-greased, hot portion of the Platter. Almost-cooked bacon can be moved to one side on the Platter to make room. Spoon some of the bacon fat over the eggs which cook in just a minute or two under the broiler burner.

BROILED SAUSAGE

Follow Broiled Bacon recipe above, except sausage must be cooked longer and a little slower.

BROILER

BROILED BEEFSTEAK

The secret of a delicious sizzling steak is, first and foremost, to have a tender piece of meat, preferably not less than 1 inch thick, and second, to put it into a very hot broiler. Seek your butcher's cooperation in obtaining meat suitable for broiling, and for the second necessary item, rely upon the In-A-Top Broiler of your Chambers Range. If you are in doubt about the tenderness of meat to be broiled, marinate (soak) it in French Dressing or a mixture of $\frac{1}{3}$ cup vinegar or lemon juice, $\frac{1}{3}$ cup salad oil and 1 tablespoon Worcestershire sauce for at least an hour before cooking.

An excellent family steak is porterhouse cut $1\frac{1}{2}$ to 2 inches thick, to be cut into individual servings at the table. One big thick steak is usually superior to several small ones.

Preheat the In-A-Top Broiler 10 to 15 minutes with gas on full and Sizzling Platter up as close as possible to flame. Place meat in Broiler and lower Platter so that steak is about 1 inch from flame. Sear top, turn, season and cook second side at same height or lower, depending upon whether meat is desired rare, medium or well done—the more doneness desired, the slower should be the final cooking. Cooking time varies from 7 minutes to about 20.

If you do not wish to turn the steak, it is not necessary, if you preheat the Platter enough to sear the lower side of the meat as it goes into the Broiler.

Because the In-A-Top Broiler is smokeless, it is not necessary to cut off all the good fat that adds flavor and tenderness to steak. As the fat cooks out it drains to the front of the Sizzling Platter and can be spooned back onto the meat occasionally. Nor is the usual liberal portion of butter necessary when steak cooks with its own natural fat.

Serve steaks and chops cooked in the Chambers Broiler right on the Sizzling Platter. Vegetables from the Thermowell or fruits and vegetables grilled with the meat in the Broiler make a marvelously delicious garnish for broiled meat.

STEAK SAUCE

$\frac{1}{2}$ clove garlic, minced	$\frac{1}{4}$ cup butter or drippings
2 teaspoons chopped parsley	Salt and pepper, paprika

Heat together and pour over steak just before removing from Broiler. Garlic and parsley can be dropped into drippings in gravy well at front of Sizzling Platter during the last minute or so of steak broiling. Then the seasoned juice can be spooned onto the meat instead of a separate steak sauce.

BROILER

BROILED FISH

Kind of fish available for broiling depends upon your own locality. Fish should not be too dry, nor should it be left whole for best broiling results. Smaller fish should be split and spread out flat, or cut into fillets; larger fish should be cut in $\frac{1}{2}$ to $\frac{3}{4}$ inch thick steaks. Frozen fish should be thawed just before broiling.

Preheat In-A-Top Broiler for 8 to 12 minutes with gas on full and Sizzling Platter up to flame close as possible. Grease portion of hot Platter on which fish is to be placed and put in fish. Lower fish to about 2 inches from flame. Unless fish is of oily variety, dot over with butter in addition to seasonings after about 5 minutes of broiling. Cook until done, moving still farther down from flame if necessary; turn or not, as you desire. As fish can be served on Sizzling Platter, turning is unnecessary. Pour melted butter or sauce over fish to serve. Garnish with lemon slices.

Some cooks like to broil fish, skin side down, and then turn before done to crisp up skin. Where a 2-pound fish has been cleaned, boned and cut into 2 fillets, one fillet can be cooked skin side up and the other skin side down, without turning. This makes an attractive platter, but fish must be kept far enough from flame to prevent skin from blistering. Or flame can be turned down somewhat.

If you insist upon turning fish, heavy brown paper, well greased and cut to fit fish can be put into hot Broiler under fish, to facilitate turning. Usually, however, a large pancake turner does the trick easily.

Broiling time varies from about 8 minutes for some frozen fillets to 25 or 30 minutes for large, thick fish. Remember, put fish into a hot Broiler, but cook them more slowly than steaks and chops. Do this either by moving the Platter away from the flame or by turning down the flame, or both.

BROILED HAM STEAK

Score edges of center slice of mild, cured ham. Preheat Broiler 8 to 10 minutes with gas on full and Platter up close as possible to flame. Put in ham and move Platter down until ham is about $1\frac{1}{2}$ inches from flame; broil until top side browns, then turn or not as you please, and continue cooking with Platter moved down still farther from flame until ham is cooked through. Cooking time from 10 to 20 minutes, depending upon thickness of ham slice. Country cured ham should be sliced about $\frac{1}{4}$ inch thick and soaked in cold water before broiling. Slices of tenderized ham $\frac{3}{4}$ inch thick are excellent for broiling.

BROILER

BROILED CHICKEN

Clean and halve very young, tender chickens, and grease them well; rub with salt and pepper. Preheat Broiler 8 to 12 minutes with Platter up close to the full flame. Put in chicken, skin side down, and move Platter until chicken is about 1½ inches from flame; sear top; turn, or not, as you please, but finish farther from flame, even turning down gas if necessary. To cook until tender requires 20 to 30 minutes.

BROILED FRYING CHICKEN

Clean large frying chicken and cut into individual pieces. Place in Thermowell with 1 cup water and salt and pepper; steam with about 5 minutes of gas and 30 minutes or longer of retained heat. Remove from Thermowell; broil according to above instructions for young broilers.

BROILED CHOPS

Thick chops are preferable for broiling, though this is not necessary. Simply preheat the Broiler for 8 to 12 minutes with gas on full and Sizzling Platter as close as possible to flame. Then put in chops and sear quickly, turning meat or not as you desire. Season, and finish with the Platter up close or moved down from flame depending upon whether rare, medium, or well-done meat is desired. Pork and veal chops, of course, must be well done. Ordinary chops usually require 5 to 15 minutes; double thick, 10 to 20 minutes.

GLORIFIED BROILED HAMBURGERS

1½ lbs. good grade hamburger	2 tablespoons flour
1 egg	⅓ cup chili sauce
1 medium-sized onion, minced	Salt and pepper

Mix ingredients, and form into 6 patties about ¾ inch thick. Preheat Broiler with gas on full and Sizzling Platter in highest position for 8 to 12 minutes. Put in patties, and move Platter down until patties are about 1 to 1½ inches from flame. Broil 6 to 12 minutes, depending upon desired doneness. Flame can be turned down slightly, and Platter can be moved down farther from broiler flame for very well done patties. If Broiler has been well preheated, it is not necessary to turn meat. Serve with toasted buns and pickle. Or serve hamburgers as individual Salisbury steaks right from Sizzling Platter, with Thermowell vegetables around.

To toast buns, split them, butter insides, and toast on Griddle, buttered side down. Or toast buns in Broiler.

BROILER

BROILED HAMBURG STEAK

1½ pounds ground, lean beef	1 teaspoon salt
2 tablespoons tomato juice	¼ teaspoon pepper
1 tablespoon minced onion	1 tablespoon butter, melted

Mix everything except butter together, and mold into steak about 1½ inches thick. Can be stored in waxed paper in refrigerator, if made up early. Preheat Broiler 8 to 12 minutes with Platter up close to full gas flame. Grease Platter on spot where meat is to be laid; put in meat and broil about 1 inch from flame. Turn meat or not, as you choose, but *after* about 3 to 5 minutes for browning top, move Platter down from flame if well done meat is desired. Cooking time, 6 to 12 minutes. Pour melted butter over meat just before serving. If serving on Sizzling Platter, surround meat with 2 or 3 vegetables cooked in Thermowell with only 10 minutes of gas. Carrots, potatoes and spinach look attractive when so combined with meat on Sizzling Platter. (*Serves 4 to 6*)

BROILED ITALIAN LAMB CHOPS

6 lamb chops	½ cup cracker meal or fine crumbs
1 egg, beaten	1 tablespoon grated Parmesan cheese
½ teaspoon salt	
¼ teaspoon pepper	

Dip chops in egg seasoned with salt and pepper, and then roll in mixture of crumbs and cheese. Preheat Broiler 8 to 10 minutes with gas on full and Platter up close to flame. Grease Platter lightly and put in chops. Move Platter down until chops are about 1½ to 2 inches from flame. When tops are browned, turn or not as you wish (hot Platter cooks bottom), baste with lamb fat gathered at front of Platter; finish broiling either in same position or with Platter moved still farther down from flame. Ordinary lamb chops require about 10 minutes; double thick, 15 to 20 minutes. (*Serves 6*)

BROILED CALF'S LIVER AND BACON

8 slices calf's liver, ½ inch thick	8 strips of bacon, cut in half Salt and pepper
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Preheat Broiler 8 to 10 minutes, with gas on full and Platter up close to flame. Lay 8 pieces of bacon on Platter and place slice of liver rubbed with fat on each piece: put remaining bacon on top of liver. Broil with meat about 1½ inches from flame; either turn meat or not, as you prefer; season; total broiling time about 5 minutes. (*Serves 4*)

BROILER

BROILED MUSHROOMS

Wash and skin fresh mushrooms $1\frac{1}{2}$ to 2 inches in diameter. Preheat Broiler 8 to 10 minutes with gas on full and Platter up close to flame. Grease Platter and put in mushroom caps, tops up; brush with melted butter or oil, season with salt and pepper. Broil with mushrooms 2 to 3 inches from flame, with total cooking time of 8 to 10 minutes. It is not necessary to turn mushrooms. Serve on buttered toast and garnish with parsley.

Mushrooms can be broiled around a steak during the last 8 or 10 minutes of steak broiling time.

BROILED OYSTERS

12 large oysters, shelled	$\frac{1}{2}$ teaspoon A-1 or Worcestershire sauce
1 egg, beaten	Cracker meal or fine cracker crumbs
$\frac{1}{2}$ teaspoon salt	3 tablespoons butter, melted
$\frac{1}{8}$ teaspoon pepper	4 slices buttered toast (optional)
1 teaspoon lemon juice	

Dip drained oysters in egg seasoned with salt, pepper, lemon juice and A-1 sauce, and roll in crumbs or meal. Preheat Broiler 8 to 10 minutes with gas on full and Platter close as possible to flame. Grease portion of hot Platter on which oysters are to be placed and then place them on Platter. Adjust Platter so oysters are about $1\frac{1}{2}$ inches from flame; pour on butter and cook 2 to 5 minutes, turning after 1 or 2 minutes if you wish, though this is unnecessary.

Serve on hot buttered toast, or without toast on Sizzling Platter, surrounded with 2 or 3 vegetables from the Thermowell, such as mashed potatoes, beets and broccoli. (Serves 4)

GLORIFIED WIENERS

Split skinless wieners almost through; season with prepared mustard; fill with wedges of dill pickle and nippy cheese; wrap each stuffed wiener with slice of bacon and fasten with toothpicks. Preheat broiler 8 to 10 minutes; put in wieners and lower platter until wieners are about $1\frac{1}{2}$ to 2 inches from the flame; cook until bacon is crisp.

BROILED SWEET POTATOES

4 large cooked sweet potatoes, sliced 1 inch thick	Butter
Cinnamon	Salt and pepper
	Brown sugar

Preheat Broiler 5 minutes with Sizzling Platter close as possible to flame. Grease Platter and put sweet potatoes on it; sprinkle on seasonings; lower Platter to bottom position to broil sweet potatoes slowly. Pork chops and corn cakes can cook on the Griddle at the same time. Serve meat, corn cakes and sweet potatoes on Sizzling Platter.

BROILER

BROILER TOAST

6 to 8 slices bread Butter (optional)

Fill Sizzling Platter with sliced bread and light Broiler, lifting Platter until bread is about 1 inch from full gas flame. In about 3 minutes, toast can be turned; second side browns in about 2 minutes. Butter the slices and serve at once, or pile them on a small pie pan in Thermowell to keep hot. Do not light Thermowell burner unless your Thermowell does not have a pilot light; in which case, burn gas in Thermowell 1 or 2 minutes before putting in toast; no gas on after toast goes into Thermowell.

CINNAMON TOAST

$\frac{1}{2}$ pound (1 cup) butter Cinnamon
1 cup sugar $\frac{1}{2}$ teaspoon vanilla
Salt 12 to 16 slices of bread

Cream butter and sugar together; add salt and vanilla and enough cinnamon to bring mixture to color of peanut butter. Cream again and use at once or store in refrigerator. Toast bread on both sides in Broiler; spread one side with cinnamon mixture and return to Broiler for about 1 minute for mixture to melt and brown lightly. Brown or powdered sugar can be substituted for granulated.

GRIDDLE

When drops of water dance on the Griddle, the temperature is correct for griddlecakes, sandwiches, and practically all grilled foods. If water "fries" lazily, the Griddle is too cool; if water goes up in steam, the Griddle is too hot. With gas on full and Sizzling Platter in highest position, preheat time is about 3 to 5 minutes. If Griddle gets too hot, either lower Platter below, or turn gas down slightly, or both.

FRENCH TOAST

8 slices bread 1 cup milk
2 eggs $\frac{1}{2}$ teaspoon nutmeg (or cinnamon)
2 tablespoons sugar $\frac{1}{4}$ teaspoon salt

Beat last five ingredients together. Dip bread in mixture and brown on both sides on greased Chambers Griddle preheated until drop of water dances on it. Use about 1 tablespoon drippings or shortening to grease Griddle; adjust gas so that "dancing drop-of-water" temperature is maintained. Serve either with powdered sugar shaken over slices, or with syrup. Delicious bacon or sausage can be broiled in the In-A-Top Broiler under the Griddle at the same time the French Toast is cooking. Canned peach halves or pineapple slices also can be glazed in the Broiler, to make a complete breakfast or luncheon platter.

GRIDDLE

HONEY FRENCH TOAST

2 eggs, beaten	Dash of nutmeg
1/2 cup milk	1/4 teaspoon salt
1/3 cup honey	8 slices bread
	2 or 3 tablespoons shortening

Mix eggs, milk, honey, nutmeg and salt in shallow bowl. Dip bread in mixture, turning to coat both sides. Brown slices on both sides in hot shortening on Griddle. (Griddle is proper temperature when drop of water dances on it.) Serve with jelly or preserves.

TOASTED MARMALADE SANDWICHES

Make 8 sandwiches of orange marmalade between slices of bread; butter on the outside only. Cook on Griddle preheated till drop of water dances on it; not necessary to grease Griddle because sandwiches are buttered. Grill to a golden brown on both sides. Serve as a tea-time snack or for breakfast with bacon or sausage cooked in the Broiler at the same time. Try pineapple preserves between raisin bread slices too.

GRILLED CHEESE SANDWICHES

16 slices bread	Butter or margarine
8 slices cheese	(melted)

Make 8 cheese sandwiches. Brush the outside of each sandwich with melted butter. Wipe off Chambers Griddle and light burner. Preheat griddle with flame on full for about 5 minutes—turn flame down if necessary to maintain "dancing-drop-of-water" temperature. Place sandwiches on Griddle. When one side is brown, turn and brown on other side.

HOT TUNA FISH SANDWICHES

1 pound canned tuna, drained and mashed fine	1 cup mayonnaise
1 teaspoon minced onion	16 slices bread
1/2 teaspoon celery salt	1/2 cup milk
Salt and pepper	1 teaspoon salt
	2 eggs

Mix first five ingredients and spread on bread, making 8 covered sandwiches. Mix last three ingredients into batter, into which dip sandwiches. Saute until golden brown on both sides on Chambers Griddle, that has been well greased and preheated for 5 minutes, or until drop of water dances on it.

HOT HAM SANDWICHES

Use Hot Tuna Fish Sandwich recipe, but substitute 2 cups minced, cooked cured ham for tuna and omit celery salt and salt in first mixture.

GRIDDLE

GRIDDLECAKES

3 cups sifted flour	2 tablespoons sugar
5 teaspoons baking powder	2 eggs, beaten
1 teaspoon salt	2 $\frac{1}{4}$ cups milk
3 tablespoons shortening, melted	

Mix egg and milk; add sifted dry ingredients. Beat till smooth; then add melted shortening. Preheat Chambers Griddle until drop of water dances on it (about 5 minutes of full flame). Grease with unsalted vegetable shortening and bake griddlecakes on it, turning cakes once. If necessary, turn gas down slightly. Some users like to grease the griddle lightly with vegetable shortening before lighting the burner for the preheat.

GRILLED PORK CHOPS

4 pork chops	1 teaspoon sugar
1 teaspoon salt	$\frac{1}{8}$ teaspoon pepper

Mix salt, sugar and pepper and rub over chops. Preheat Griddle until drop of water dances on it (about 5 minutes); grease Griddle; cook chops slowly until well browned on both sides; turn gas down slightly if necessary. Time, about 15 minutes.

CORN CAKES

1 cup drained canned corn	$\frac{1}{8}$ teaspoon pepper
1 tablespoon butter, melted	1 egg
3 tablespoons sugar	$\frac{1}{4}$ cup milk
1 teaspoon salt	6 tablespoons flour

Mix and shape into round cakes; cook on both sides until light brown, on greased Griddle, preheated until drop of water dances on it; if necessary, turn gas down slightly. To cook corn cakes on Griddle with pork chops, do not start them until chops have been turned, as corn cakes cook more quickly than chops.

BATTER FOR GRILLED COOKED VEGETABLES

1 cup flour	1 teaspoon sugar
$\frac{1}{4}$ cup water	1 tablespoon melted butter
$\frac{1}{4}$ teaspoon salt	2 egg whites

Mix all ingredients smooth except egg whites which are beaten stiff before being added to rest of batter. Dip cooked vegetables such as 3-inch pieces of celery, carrot or cauliflower slices into batter and cook until light brown on greased Griddle, preheated for 5 minutes, or until drop of water dances on it. A delicious way to use left-over vegetables.

GRIDDLE

ANGEL FOOD DESSERT SANDWICHES

Slice stale angel food cake in 1/2-inch thick slices; make sandwiches by putting two cake slices together with pineapple preserves as filling. Dip in batter of 1 egg beaten with 1 cup milk, pinch of salt and 1 teaspoon sugar. Grill on Chambers Griddle heated until drop of water dances on it; if necessary, turn down gas to maintain that temperature. Grease Griddle liberally; brown angel sandwiches to a golden tint on both sides. Serve hot with powdered sugar shaken over them.

MENUS

MOVIE DINNER — Meat, vegetables and dessert cook while you attend a matinee. Only 15 minutes of gas start them in the Chambers Thermowell.

BEEF ROLL WITH VEGETABLES (page 46)
REFRIGERATOR ROLLS (page 27) MIXED PICKLES
PINEAPPLE AND COTTAGE CHEESE SALAD
CHOCOLATE BREAD PUDDING (page 55) BEVERAGE

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NEW ENGLAND LUNCHEON — Beans and brown bread cook while you do your morning marketing. Gas saving of 4 hours in a Chambers Range; time saving of 4 hours or longer.

TOMATO JUICE COCKTAIL
PORK AND BEANS (page 53) BOSTON BROWN BREAD (page 53)
ENDIVE SALAD WITH HARD-BOILED EGG
FRUIT COOKIES (pages 37 and 38) BEVERAGE

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COMPANY DINNER — Enjoy visiting with your guests while this unusual oven dinner "cooks with the gas turned off".

CHILLED HALF GRAPEFRUIT
HAM LOAF (page 9) ROLLS (warmed in Thermowell)
MALAGA SWEET POTATOES (page 18)
ASPARAGUS SUPREME (page 14) TOSSED SALAD
DATE PUDDING (page 40) BEVERAGE

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HOLIDAY DINNER — Mother can enjoy the festivities with the rest of the family when she cooks this dinner "with the gas turned off".

SHRIMP COCKTAIL
ROAST STUFFED TURKEY (page 13)
CRANBERRY SAUCE (page 54) BAKED YAMS (page 18)

FROZEN BRUSSELS SPROUTS (Frozen Vegetables,
page 45 and Time Chart, page 42)

SALAD ROLLS CELERY AND OLIVES

 SUET PUDDING (page 55)

A GARDENER'S MEAL — No pot-watching interferes with flower cultivation while you cook this meal. Gas saving in a Chambers Range of 1½ hours; time saving of 1½ hours to a half day.

FRUITED BAKED HAM (page 8)
KETTLE-BAKED POTATOES (page 17)
FROZEN MIXED VEGETABLES (cook in Oven
with rest of meal, directions top of page 4)
"THERMOBAKER" CORN BREAD (page 74) SALAD
RASPBERRY COBBLER (page 39) BEVERAGE

OVEN DINNER WITH PIE — Can be left for several hours because it "cooks with the gas turned off" in the Chambers Oven.

MEAT LOAF (page 10)
BAKED POTATOES (page 16)
BUTTERED BEETS (cook in Oven with
rest of meal, directions top of page 4)
PERFECTION SALAD
"THERMOBAKER" CHEESE ROLLS (page 73)
RAISIN PIE (page 35) BEVERAGE

"ABSENTEE" DINNER — Can be started in the morning and left all day in the Chambers Thermowell—in the triple kettles—serves 4.

MOCK CHICKEN WITH NOODLES (page 47)
 BUTTERED CARROTS (Time chart, page 42)
 "THERMOBAKER" BISCUITS (page 73) GREEN BEAN SALAD
 TAPIOCA PRUNE PUDDING (page 55)

COOL WEATHER MENU — This meal cooks in a jiffy on the exclusive Chambers In-A-Top Broiler and Griddle. Dinner on the table in less than 30 minutes.

GRILLED PORK CHOPS (page 69)
CORN CAKES (page 69) BROILED SWEET POTATOES (page 66)
"THERMOBAKER" DROP BISCUITS (page 73)
WALDORF SALAD
CHEESE AND CRACKERS BEVERAGE

MENUS

CLUB DAY DINNER — This delicious oven dinner cooks while you are away from home. It looks pretty and tastes even better because it is "cooked with the gas turned off".

BAKED FISH (page 14)
 OVEN BOILED NEW POTATOES WITH ONION BUTTER SAUCE
 (page 16)
 SCALLOPED TOMATOES (page 19)
 SALAD
 BAKED FRUIT SUPREME (page 20)
 ROLLS
 BEVERAGE

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AWAY FOR THE AFTERNOON — This meal cooks without attention too. Gas saving of 2 hours in a Chambers Range; time saving of 2 hours to a half day.

PORK ROAST (page 10)
 BROWNED POTATOES - PARSNIPS - CARROTS (cooked with roast)
 BREAD AND BUTTER
 LETTUCE AND TOMATO SALAD
 BAKED APPLE AND PINEAPPLE (page 20)
 BEVERAGE

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ANOTHER COMPANY DINNER — Meat and vegetables cook in the Oven while you sightsee with your guests. Gas saving of 2 hours in a Chambers Range; time saving of 2 hours to a half day.

BAKED CANADIAN BACON (page 7)
 SCALLOPED POTATOES (page 16) BAKED CUCUMBERS (page 15)
 APPLE SAUCE (page 52)
 RELISH TRAY ASSORTED BREADS
 SHERBET COOKIES (pages 37 and 38) BEVERAGE

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SUNDAY DINNER — Another complete Oven meal of meat, vegetables and dessert that "watches itself" while you are out of the kitchen. Gas saving of 2½ to 3 hours in a Chambers Range; time saving of 2½ hours to a half day.

SPLIT PEA SOUP (cooked in Oven, recipe page 57)
 ROAST VEAL (page 11)
 WHIPPED POTATOES (page 17) CANDIED TOMATOES (page 19)
 SALAD ROLLS
 CRUSTLESS APPLE PIE (page 20) BEVERAGE

THE "THERMOBAKER"

The new, patented Thermobaker makes an extra ThermoOven out of the Thermowell. Conveniently waist-high, the ThermoOven brings you still another exclusive Chambers cooking feature.

This simple baking device has been produced after several years of intensive research in the Chambers engineering department. It meets the needs of the small family who want a few biscuits or baked potatoes, or one medium-sized pie, or a casserole dish—without necessitating the use of the large retained-heat oven. Because the Thermowell has only a small burner, the size of a top burner, small-quantity baking becomes phenomenally economical with the Thermobaker. It bakes "with the gas turned off" too.

The rules are simple. For pies and quick breads (biscuits, cornbread, shortcake, coffee cake, etc.) preheat the empty Thermowell for 5 minutes with the gas on full. The full flame should be $\frac{3}{8}$ inch. Then put the Thermobaker with the pan of pastry in place on the wire rack, into the preheated Thermowell. Burn the gas on full until the pastry has begun to brown. Biscuits usually rise and begin to brown in about 10 minutes. Pies begin to brown around the edge in about 15 minutes. Then turn off the gas and finish on retained heat. Quick breads need to be removed approximately when done. Pies, however, can remain in the Thermowell long past the end of their baking time.

UTENSILS RECOMMENDED FOR THE "THERMOBAKER"

The shallow insert of the No. 60 Thermowell kettle is an excellent all-purpose utensil.

1 8-inch pie pan (inside dimension) of tin, oven glass, aluminum, etc.

1 8-inch round aluminum cake pan.

1 round casserole of 1 to 1½ quart capacity, or larger if your baking dish or casserole will fit inside the Thermobaker frame.

BAKING POWDER BISCUITS (*1½ Recipe from Page 24*)

Arrange biscuits in 8-inch round aluminum cake pan. Preheat Thermowell 5 minutes. Put in biscuits, and burn gas about 10 minutes on them, until they have risen and begun to brown lightly. Cook on retained heat 5 minutes.

QUICK PECAN ROLLS, CHEESE ROLLS, ORANGE BISCUITS, SODA BISCUITS (*1½ Recipe from Page 24*)

Follow the Baking Powder Biscuit instructions above. If biscuits have been prepared early (with double action baking powder) and have been kept in the refrigerator, let them stand at room temperature a few minutes before

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baking. They may need 12 minutes or so of gas instead of the customary 10 minutes, before they rise and begin to brown *lightly*. Or a few minutes extra of retained heat may be needed when the dough is unusually cold. Soda biscuits should be mixed just before baking.

COMMERCIAL BISCUITS AND BISCUIT MIXES

Pre-cut packaged biscuits require 5 minutes preheat; about 10 minutes of gas; and about 5 minutes of retained heat.

Biscuits made from 1 cup of commercial mix take the same time: 5 minutes preheat; 10 minutes of gas; 5 minutes of retained heat approximately.

Biscuits made from 2 cups of mix take *5 minutes preheat, 12 minutes* of gas; about 10 minutes of retained heat.

SHORTCAKE (1½ Recipe from Page 24 or 25)

Bake in 8-inch aluminum cake pan. Preheat 5 minutes; burn gas about 10 minutes on shortcake in ThermoOven; cook on retained heat 10 minutes.

CORN BREAD (1½ Recipe from Page 26)

Bake in well-greased 8-inch cake pan. Preheat 5 minutes; gas on corn bread for 10 to 12 minutes; cook "with the gas turned off" 15 minutes.

TWO-CRUST PIE (8-inch pie)

Use your favorite pastry recipe (1¾ to 2 cups flour) or the following:

2 cups sifted flour	½ teaspoon salt
⅔ cup shortening	3 to 4 tablespoons cold water

Mix flour and salt and cut in shortening; add cold water and lightly mix; either chill or use at once. Divide into halves for 2 crusts. Roll out and fill with your favorite filling.

Make thick edge and push crimped edge in about ⅛ inch toward the center of the pie, leaving the extreme outside edge of the pie pan bare. Brush top, but *not* the edge, with evaporated milk or milk or cream, or sprinkle a little granulated sugar over it. A prettier pie will result from this treatment.

Preheat Thermowell 5 minutes. Place pie on wire rack on Thermobaker. Put into preheated Thermowell; bake with about 15 minutes of gas, until pie has begun to brown around the edge. "Cook with the gas turned off" for 30 minutes or longer if desired.

SINGLE-CRUST PIE (8 inch pie)

Follow the instructions for Two-Crust Pie above.

FILLINGS FOR 8-INCH PIE

About 2 cups of fruit or berries fill an 8-inch pie crust. Use any recipes given in this book, but reduce the quantity of filling, as required, unless you are using an exceptionally deep pie pan.

"THERMOBAKER"

BAKED POTATOES

Idaho potatoes *bake more easily than other varieties*, but the following general rules should apply to any kind. Simply wash the potatoes, and grease them if you wish. Lay them on the Thermobaker.

Do *not* preheat the Thermobaker.

Bake small potatoes in the ThermoOven with 15 to 20 minutes of gas, and 30 minutes or longer of retained heat.

Medium potatoes require 20 to 25 minutes of gas and 45 minutes of retained heat, or as much longer as you may desire.

Large potatoes need 30 minutes of gas and an hour of retained heat. Some users prefer to turn the gas down halfway after it has burned for 15 minutes on large potatoes. Then continue burning gas until the potatoes have had a total of 30 to 40 minutes of gas (full and halfway). They will need 45 to 60 minutes of retained heat, but need not be removed when done.

Thermobaker potatoes can be left in the Thermowell for hours, and still be warm when you are ready to serve them.

GENERAL RULES FOR CASSEROLE DISHES

Do *not* preheat the Thermowell in most cases. Simply place the casserole of food on the wire rack of the Thermobaker, or on top of the triple-baffle bottom of the Thermobaker, with the wire rack removed. Put Thermobaker into the Thermowell, and burn the gas 15 to 20 minutes, until casserole food begins to bubble lightly. Turn off the gas, and cook on retained heat $\frac{1}{2}$ to 1 hour, depending upon the food, or as much longer as it suits your convenience.

QUICK BEAN CASSEROLE

1 tall can pork and beans in tomato sauce (about 1½ lbs.)	3 strips bacon cut in half ¼ cup brown sugar
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Put half the bacon on the bottom of the casserole. Then add beans and brown sugar, draining off some of the bean liquid, if excessively juicy. Put remaining bacon on top. Do *not* preheat ThermoOven. Cook with 15 to 20 minutes of gas, until bacon begins to sizzle slightly, and liquid on beans bubbles gently. Turn off the gas, and cook on retained heat for 30 minutes or as much longer as you may desire.

MACARONI CASSEROLE

1 cup elbow macaroni	2 cups cold water
1 teaspoon salt	

Cook together in Chambers Thermowell in one section of twin or triple utensil, with 10 minutes of gas and 20 minutes or longer of retained heat. Remove from Thermowell; drain; place in well-greased casserole or shallow insert pan of No. 60 kettle. Cover with the following:

"THERMOBAKER"

2 eggs	1/2 teaspoon prepared mustard
3/4 cup milk	1/4 to 1/2 cup chopped or grated
Salt and pepper	nippy cheese
Dash of cayenne pepper	2 tablespoons melted butter

Mix together and pour over macaroni. Do *not* preheat Thermowell. Bake in Thermobaker, with or without wire rack, with 15 to 20 minutes of gas and 30 minutes of retained heat, or as much longer as desired.

CORN PUDDING, ASPARAGUS AU GRATIN, ASPARAGUS SUPREME, SCALLOPED POTATOES (Recipes on pages 14 and 16)

Prepare casserole dishes according to the recipes, but bake in Thermobaker. Do *not* preheat Thermowell. Simply put casserole in Thermobaker, and place in Thermowell. Burn gas 10 to 20 minutes, until food begins to bubble gently around edges. Cook on retained heat 30 minutes to an hour, depending on the food, or as much longer as desired. Shallow insert of No. 60 kettle can be used instead of a casserole.

"THERMOBAKER" CHICKEN

Frying chicken, cut into individual servings	Flour
Salt and pepper	1/4 cup butter or margarine
Milk	1/4 cup shortening
	1/4 teaspoon sweet basil (optional)

Season chicken with salt and pepper; dip in milk; let stand an hour if possible; dredge in flour. Put butter and shortening in 8-inch glass baking dish, 4 inches deep. Add sweet basil. Place baking dish on Thermobaker, and put in Thermowell, uncovered. Burn gas 5 to 8 minutes until shortening has melted. Remove Thermobaker, and put chicken in hot, melted fat. Turn pieces to coat them with melted fat. Return Thermobaker with chicken in baking dish to Thermowell. Cook with 10 minutes of gas per pound of chicken, and 1 hour or as much longer as desired of retained heat. Shallow insert of No. 60 kettle can be used instead of glass baking dish; chicken will not brown as much, but still will be delicious.

"THERMOBAKER" ROASTS

Tender cuts of meat, 2 to 3 pounds, can be roasted deliciously in the shallow No. 60 kettle insert down in the ThermoOven. Do *not* cover the meat. Simply rub seasonings over the roast, and cook with 10 minutes of gas for each pound of meat, and 30 minutes of retained heat for each pound—or as much longer as desired. It is *not* necessary to preheat the Thermowell, but you can if you choose; a preheat of only 5 minutes is recommended.

Less than 2 pounds of meat should have 15 minutes of gas and 1 hour of retained heat, or longer.

Tough cuts should be cooked in a covered casserole, with 1/2 to 1 cup of liquid added. Chops or veal birds or meat balls should be browned in a little fat before putting them into the ThermoOven.

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"THERMOBAKER" CAKE (1½ Recipe Two-Egg Cake, Page 28)

Mix single layer of cake and pour into greased and floured 8-inch cake pan. Preheat Thermowell 5 minutes with gas on full. Then put in Thermobaker with cake batter, but turn gas down halfway. Burn gas about 15 minutes, until cake has risen and begun to brown around the edge. Cook on retained heat about 15 minutes.

RANGE CARE

YOUR "C" MODEL CHAMBERS RANGE IS EASY TO CLEAN

WASH AFTER EACH USING, any soiled parts with mild soap suds, just as you do your cooking utensils. If necessary, scour with any of the popular non-abrasive scouring powders. This applies alike to porcelain enamel, plated and polished metal parts. Several non-abrasive cleansers in paste form, now on the market, are excellent for porcelain and plated surfaces.

The "Duracrome" cooking top can usually be kept immaculate with soap and water. For occasional resistant spots, a paste cleanser should suffice.

Lactic acid in milk, fruit juices, and even minerals in drinking water, will spot porcelain if not removed promptly. Wipe off boil-overs at once.

Don't subject porcelain to sudden temperature changes: it is glass fused on metal. Use a hot, damp cloth to wipe off spots on hot porcelain.

ALWAYS WIPE OFF GRIDDLE before lighting broiler burner. Little splatterings from top stove cooking are not conspicuous until the griddle gets hot; then they burn in and turn black. Griddle covers are available as an accessory through your Chambers Range Dealer.

IF FOODS STICK TO THE GRIDDLE, THE FLAME PROBABLY IS TOO HIGH. Test temperature for "the dancing drop of water" as explained on page 67. Griddle is not considered "greaseless", though only a little fat is required for foods containing liberal amounts of shortening. If pancake batter is enriched with melted shortening, then the griddle can be greased very lightly.

YOUR GRIDDLE IS A COOKING UTENSIL: Clean it and control its temperature as you would for any separate skillet or griddle. It can be removed and scoured in the sink.

SOAK GRIDDLE WHILE IT COOLS: Before the griddle cools completely after use, shake scouring powder on it and pour on a cup or two of water. Soak up water with paper or cloth when ready to remove griddle from range to wash with pots and pans.

"COOK OFF" BADLY BURNED SPOTS on griddle. Light a *small* flame under it; shake on scouring powder, and *pour on water*. Cook gently. Then

RANGE CARE

sink a 4-tined fork into a steel wool soap pad such as SOS or Brillo (so that you won't burn yourself or scratch the griddle either), and carefully push the pad over the hot griddle. "Hot scouring" is much more effective than "cold." *This should never be needed if the preceding preventive measures are used.*

NEVER IMMERSE "THERMOWELL" LID IN WATER. Wipe off, or scour porcelain lining, but *not* in a dishpan of water.

TO CLEAN OUT BOTTOM OF "THERMOWELL": Lift out grate and burner. Smother out the Thermowell pilot with your damp dish cloth; the amount of gas that escapes during a short cleaning process is not harmful.

Place a paper in the service cabinet under the Thermowell burner opening. Scrape dry dirt and waste through this opening, onto the paper, with pancake turner or spatula. The paper is easy to remove. Wipe off bottom and sides with damp, soapy cloth, scouring if necessary; then wipe dry. With grate and drip ring removed from right front burner, replace Thermowell burner over its orifice cap. Relight pilot, and replace grate.

TO CLEAN OVEN: Wipe off (and scour if necessary) walls, door, racks, runners on which racks rest, and cast door frames. Baffle plate can be removed for cleaning. Oven heat turns color of racks and door frames to a bronze tone; this will not scrub off; it is inherent in the metal. Cast iron oven door frames can be wiped with oily cloth to help eliminate that rusty look which sometimes appears on these cast parts. Remove the loose bottom of the service cabinet to place oven burner over its orifice cap properly.

INDIVIDUAL CUP DRIP RINGS around top burners can be removed easily to be washed with the dishes.

TO CLEAN TOP BURNERS: Wipe off with damp, soapy cloth. If you cook on retained heat, and take full advantage of your Chambers Range, these top burners will go for weeks with very little cleaning necessary.

If holes are stopped up, open with a heavy pin or an ice pick or similar pointed instrument. Lift burners out and shake to dislodge offending particles. Be sure to replace burners properly and put pilot tubes firmly in place.

CLEAN INSIDE BROILER BOX: as you would porcelain cooking utensils, scouring if necessary. Sizzling Platter can be washed with the dishes, but sometimes it is easier to clean if you will put it back in place, pour water into it, and reheat it under the broiler burner. Always have the little grease cup in place at back of broiler box.

BASE CAN BE REMOVED FOR CLEANING. It is held in place by two clips at the front. Simply pull forward to remove. Be sure to slip the back edges into their proper slots when re-assembling.

NEVER LUBRICATE GAS VALVES WITH ORDINARY OIL: It will make them leak. For valve lubrication, consult your Chambers Range Dealer or write the factory.

ALWAYS GIVE COMPLETE MODEL AND SERIAL NUMBERS of your range when requesting information.

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